



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/16/2017

Business ID: 1N2046

Business: Angier School

1697 Beacon St.

Newton, MA 02468

Inspection: 6N000003

Section: 3

Phone: 559-9300

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R1

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Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in seestablishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the aboth order.	Agent ouspens Suspens Suspens	constitution or i er, you	ites a revoca have	n orde ation the ri	er by the fight of the fight.  The fight to	ne food a hearing
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆	l			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observe	d N/A	= not a	pplica	ıble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	ction R	= repe	eat vic	olation	1	
Risk factors are improper practices or procedures identified as the most prevalent confiniury. Public Health Interventions are control measures to prevent foodborne illnesses	tributing or inju	g facto	rs of f	oodbo	orne illi	ness or
Supervision	] IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	] IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
	0	0				
5. Clean-up of Vomiting and Diarrheal Events						
5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
	IN ⊙	OUT O	N/O O	N/A	cos	REPEAT

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Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	<sup>®</sup> IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	•	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	•	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	•		
20. Proper cooling time & temperatures	0	0	0	•		
21 Proper hat halding temperatures	0	0	$\circ$	$\circ$		

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Food Establishment Inspection Re	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	<sup>®</sup> IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	•		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	•	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	hemica	als, an	d phy	sical o	objects	into
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEAT	Г = re <sub>l</sub>	oeat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

Food Establishment Inspection Report	t - Fl	DA			
Food Temperature Control	OU.	T N/C	N/A	cos	REPEAT
33B. Frozen food   ⊙	0				
34. Plant food properly cooked for hot holding	0	0	0		
35. Approved thawing methods used O	0	0	0		
36A. Thermometers provided and accurate	0				
36B. Thermometers function properly	0				
Food Identification		IN	OUT	cos	REPEAT
37A. Food properly labeled; original container		0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Name of [The tomato ketchup had been placed in bottles which were labelled. Food taken from their original container and place food storage container must be clearly labelled so as to identified to the food.]	not d in an				
37B. Food labels, labeling of ingredients		0	0		
Prevention of Food Contamination		IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present		0	0		
38B. Handling prohibition, controlling pests, prohibiting animals		0	0		
39A. Contamination prevented during food storage		0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient		0	0		
39C. Consumer self-service operations- utensils and monitoring	3	0	0		
40A. Personal cleanliness- prohibition jewelry		0	0		
40B. Maintenance of fingernails		0	0		
41. Wiping cloths; properly used and stored		0	0		
42A. Washing Produce - following chemical manufacturers label		0	0		
42B. Washing produce		0	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service	If-	0	0		

Acknowledged Receipt:

Food Establishment Inspection Report	- F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		iN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Acknowledged Receipt :





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/4/2018

Business ID: 1N2046

Inspection: CN000439 Section: 3

**Business:** Angier School

1697 Beacon St.

Phone: 559-9300

Newton, MA 02468

Inspector: 1N11121 Derek Kwok

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate value of the commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in substablishment permit and cessation of food establishment operations. If aggrieved by thing the request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🔲				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect			-			
Risk factors are improper practices or procedures identified as the most prevalent contr njury. Public Health Interventions are control measures to prevent foodborne illnesses of	ibuting or inju	j factoi ry.	s of fo	odbo	orne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt : Newton Public School

Page 1 of 6

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	•	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	•	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	<b>o</b> ′	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	•	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	•	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		

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Inspector

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Food Establishment Inspection Re	eport	- FD	A			
Time/Temperature Control for Safety Food (TCS Food)	. IN			N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		•		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		•		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	•		0		
labeled. Working containers used for storing chemical as cleaners and sanitizers taken from bulk supplies sh clearly and individually identified with the common nar the material. Label all containers / spray bottles. Be see the chemical in the bottle matches the name on the work container (bottle).]	nall be ne of sure					
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, coods.	hemica	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspecti	on RI	EPEAT	Γ = re	peat v	/iolatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		•		

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Inspector

Acknowledged Receipt : Newton Public School

Food Establishment Inspection Re	port	- FD	Α			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			<b>⊙</b>	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals		161	0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	1		0	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		

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Food Establishment Inspection Repo	rt - F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer s service	elf-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	] IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	•		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	•			
Fail Notes 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Av [A waste receptacle was not observed at the front hand sin Provide a small trash receptacle at all hand sinks.]		,			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		

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Inspector

Acknowledged Receipt : Newton Public School

Food Establishment Inspection Report - I	FDA			
Procedures	IN	OUT	cos	REPEAT
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	•	0		

Jard Kil

Inspector

Acknowledged Receipt : Newton Public School

Page 6 of 6





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/20/2018

Business ID: 1N2046

Business: Angier School

1697 Beacon St.

Newton, MA 02468

Inspection: 6N000045

Section: 3

**Phone:** 559-9300

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the about this order.	igent c Ispensi Is orde	onstitu on or r er, you	tes ar evoca have	orde ition of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	tion R	= rene	at vio	lation	ı	
		·				
Risk factors are improper practices or procedures identified as the most prevalent cont njury. Public Health Interventions are control measures to prevent foodborne illnesses			's of fo	odbo	rne ill	ness or
Supervision	iN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 5

Food	I Establishment Inspection Re	port	- FD	Α	7)		
Good Hygienic Practices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mo	uth	0	0	0			
Control of Hands as a Vehicle of Contamina	tion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed		0	0	0			
8B. Where to wash, hand antiseptics		0	0	0			
<ol><li>No bare hand contact with RTE food or properly allowed</li></ol>	a pre-approved alternative procedure	•	0	0	0		
10A. Adequate handwashing sinks proper	ly supplied and accessible	0	0				
10B. Handwashing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat	& poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	1	0	0	•	0		
12B. Shipping and receiving frozen food		0	0	0	0		
13. Food in good condition, honestly preso	ented, safe, & unadulterated	0	0				
13B. Food package integrity		0	0				
14A. Required records available: shellstoo	ck tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction		0	0	0	0		
14C. Parasite destruction- storing raw/par	tially cooked fish	0	0	0	0		
Protection from Contamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected		0	0	0	0		
15B. Cleaning equip/utensils/food contained	ers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sa	nitized immersion 171° F and above	0	•		0		
Fail Notes 4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution the 3 bay sink was too strong (500 ppm). concentration of the sanitizing solution mube within the range of 150-400 ppm as permanufacturer's instructions.]	on in The ust					
16B. Food contact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipmen equip., utensils	t sanitization food contact surfaces,	0	0		•		
17. Proper disposition of returned, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	ğ	0	0	0	0		
18B. Whole meat cooking and serving, sto	ring	0	0	0	0		

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Food Establishment Inspection Re	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN			N/A	cos	REPEAT
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	•		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		•		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		•		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		•		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	hemica	als, an	d phy	sical	objects	sinto
= In compliance OUT = not in compliance COS - corrected on -site during inspect	on Ri	EPEAT	Γ = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		

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Inspector Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Re	port	- FC	Α			
Safe Food and Water	İN	OUT	N/O	N/A	cos	REPEAT
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			•	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	1		•	0		
46. Gloves used properly			•	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		

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Food Establishment Inspection Report	- F[	)A			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	_	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	<b>o</b>	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
IASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Acknowledged Receipt: Tim Viveiros





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/13/2019

Business ID: 1N2046

Business: Angier School

1697 Beacon St.

Newton, MA 02468

Inspection: 6N000118

Section: 3

Phone: 559-9300

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

2			10 1 0	,O**	upix	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of the proof of the second code. This report, when signed below by the Commissioner of Health / Accommissioner of Health. Failure to correct violations cited in this report may result in sust establishment permit and cessation of food establishment operations. If aggrieved by this the request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	ordention of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation	1	
Risk factors are improper practices or procedures identified as the most prevalent contri	hutine	footo	of f	a dba	rno ill	
injury. Public Health Interventions are control measures to prevent foodborne illnesses	or inju	y iacioi Ny.	5 01 10	JUGDO	mie iii	iless of
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	iN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT IN OUT 8A. Hands clean & properly washed 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 10B. Handwashing sinks accesible with proper signage, handwashing aids П Approved Sources COS REPEAT IN OUT N/O N/A 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals O 11B. Packaged foods, labeling, whole muscle beef 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 14C. Parasite destruction- storing raw/partially cooked fish **Protection from Contamination** IN OUT N/O N/A COS REPEAT 15A. Food separated & protected O 15B. Cleaning equip/utensils/food containers 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above O 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) COS REPEAT IN OUT N/O N/A 18A. Proper cooking time & temperatures 18B. Whole meat cooking and serving, storing 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding 20. Proper cooling time & temperatures 21. Proper hot holding temperatures 

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Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		•		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, clods.	hemic	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEAT	Г = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0	,	0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used: adequate equipment for temperature control	0	0			П	П

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Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection R	eport	- F[	DΑ			
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Na [There were squeeze bottles of ketchup and mayonn refrigerator) that were not labeled. Except for contain that can be readily and unmistakably recognized suc working containers holding food or food ingredients to from their original packages for use in the food estab cooking oils, flour, herbs, potato flakes, salt, spices a identified with the common name of the food.]	aise (in ers hold h as dry hat are r lishmen!	the wa ling fo pasta emov t, suc	od ), ed h as			
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient	30		0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			•	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventic contamination	ng		0	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			•	0		

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Utensils, Equipment and Vending  47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service  47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks  48A. Warewashing facilities: installed, maintained, & used; test strips  48B. Operational warewashing machines	-	IN ⊙	ОUТ О	cos	REPEAT
service  47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks  48A. Warewashing facilities: installed, maintained, & used; test strips  48B. Operational warewashing machines	-		0		П
shellfish tanks 48A. Warewashing facilities: installed, maintained, & used; test strips 48B. Operational warewashing machines		_			_
48B. Operational warewashing machines		0	0		
		0	0		
		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0	· 🔲	
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

Acknowledged Receipt : Tim Viveiros





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/25/2016

Business ID: 1N2067

Inspection: 5N000256

**Business:** Bigelow Middle School

42 Vernon St.

Newton, MA 02458

Section: 1

Phone: 617-559-7436

Inspector: 1N81219 Kyle Simpson Reason: 1-Routine

Results: No Follow-up

Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2009 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order Est. Type 1 - Food Svc Establis License/Permit# Risk Category 02 Risk Level Observed 02 Low FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision IN OUT N/O N/A COS REPEAT 0 0 1A. PIC Present B. Cert. food manager, knowledge, no critical violations 0 0 C. Duties of PIC 0 O **Employee Health** IN OUT N/O N/A COS REPEAT 2. Management, food employee and conditional employee; knowledge, 0 0 0 responsibilities and reporting 0 0 3. Proper use of restriction and exclusion OUT N/O N/A COS REPEAT Good Hygienic Practices 0 0 0 4A. Proper eating, tasting, drinking, or tobacco use 0 0 0 B. Preventing contamination when tasting

hyle L Inspector

5. No discharge from eyes, nose, and mouth

Acknowledged Receipt: Antonio

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### Food Establishment Inspection Report - FDA

	•					
Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	•	0	0			
B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	0	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	0				
B. Fish and shellfish	•	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	•	0				
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	•	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	0	•		0		
Fail Notes 4-702.11 *Frequency of Sanitization of Utensils and Food-Conta Surfaces of Equipment [An employee was observed just dipping items in sanit Make sure the contact time is being met. The can ope was dirty. Clean and sanitize.]	izer.					
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	0	0	0	0		
16. Proper reheating procedures for hot holding	•	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	•	0	0	0		
19. Proper cold holding temperatures	0	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		

Thyle L Inspector

Acknowledged Receipt : Antonio

		Food	Establishm	ent Inspection Re	eport	- FC	Α			
Chemical					İN			N/A	cos	REPEAT
23A. Toxic sub	stances prop	perly identified,	stored and used	1,	0	0		0		
B. Restriction	presence an	d use, restriction	on and storage o	f medicines	•	0		0		
C. Storage- ot	her personal	care items			0	•		0		
Fail Notes	7-209.11	[Employee ite	ed on a shelf ab	ic material) in a rack with wares. Th ove wares. Store person						
SOOD RETAIL PRA	CTICES									
oods.				addition of pathogens, or addition of pathogens, or addition of pathogens, or additional						
Safe Food and V				a on one during mopos						 REPEAT
24. Water & ice	e from approv	ved source			•	0	0	0		
Food Temperatur					IN	_	_			REPEAT
		ds used: adequ	ate equipment fo	or temperature control	•	0	0	0		
B. Frozen food	-				•	0	0	0		
26. Plant food	properly cool	ked for hot hold	lina		0	0	0	0		_
27. Approved t			9		0	0	0	0		
28A. Thermom	•		3		0	0	0	0		
B. Thermomet					•	0	0	0		
Food Identification		,					IN			REPEAT
29A. Food prop	perly labeled:	; original contai	ner				•	0		
B. Food labels							0	0		
Prevention of Foo							iN		cos	REPEAT
30A. Insects, ro	odents, & ani	imals not prese	nt				•	0		
B. Handling pr	ohibition, cor	ntrolling pests,	prohibiting anima	als			0	0		
31A. Contamin	ation prevent	ted during food	storage				0	0		
B. Food displa	y; ice used a	is an exterior of	oolant prohibited	as an ingredient			•	0		
	•		sils and monitor				0	0		
32A. Personal		•		_			0	0		
B. Maintenanc	e of fingerna	ils					0	0		
33. Wiping clot	_		d				•	0		
34. Washing fru							•	0		
Proper Use of Ute							IN			REPEAT
35. In-use uten:		stored					•	0		

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Acknowledged Receipt : Antonio

Food Establishment Inspection Re	apor	( - FI	)A			
Proper Use of Utensils	7.5 ( )		IN	OUT	cos	REPEAT
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			0	•		
Fail Notes 4-903.11 (A&C) Equipment, Utensils, Linens and Single-Service Articles-Storing [Single serve items are not stored inverted. Stored contact surface is not open to contamination.]	ore so	Ū				
38. Gloves used properly			•	0		
Itensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	r self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscatanks	n she	lifish	•	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
hysical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	0	•				
Fail Notes 5-205.15 (B) System maintained in good repair [The 3-bay sink is leaking by the grease trap. The greater trap is in really bad condition. Have the system fixed						
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	0	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	0	0				
SACHUSETTS ONLY REGULATIONS						
s and Regulations adopted for use in Massachusetts only.						
acilities			IN C	UT (	COS F	REPEAT
				٠, ر		

Thyle L Inspector

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Page 4 of 5

Food Establishment Inspection Report -	FDA			
Facilities	IN	OUT	cos	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit	0	0		
B. Contents of plans and specifications, preoperational inspections	0	0		
Procedures	IN	OUT	cos	REPEAT
50. Anti-choking Procedures	0	0		
51. Tobacco Products: Notice and Sale	0	0		

Acknowledged Receipt : Antonio





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/21/2017

Business ID: 1N2067

Business: Bigelow Middle School

42 Vernon St.

Newton, MA 02458

Inspection: 6N000004

Section: 1

Phone: 559-7436

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Official Order for Correction: Based on an inspection today, the items checked indicate violation Federal Food Code. This report, when signed below by the Commissioner of Health / Agent co Commissioner of Health. Failure to correct violations cited in this report may result in suspensic establishment permit and cessation of food establishment operations. If aggrieved by this order The request must be in writing and submitted to the Commissioner of Health at the above address order.  Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk L Foodborne Illness Complaint Investigated (All) Involving More Than Two Person FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	evel C	tes arevoca have thin 1 Obser	n order ation the ri 10 day ved	er by the soft the soft to sof	ne food a hearing eceipt of w
Federal Food Code. This report, when signed below by the Commissioner of Health / Agent co Commissioner of Health. Failure to correct violations cited in this report may result in suspensic establishment permit and cessation of food establishment operations. If aggrieved by this order The request must be in writing and submitted to the Commissioner of Health at the above address order.  Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk L Foodborne Illness Complaint Investigated (All) Involving More Than Two Person FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	evel C	tes arevoca have thin 1 Obser	n order ation the ri 10 day ved	er by the soft the soft to sof	ne food a hearing eceipt of w
Foodborne Illness Complaint Investigated (All) Involving More Than Two Person FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	not ap	oplica at vio	ble	1	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	not ap	at vio	olation		
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	= repea	at vio	olation		2000 07
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	= repea	at vio	olation		2000 05
Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.	factors				2000 05
injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury	factors	s of fo	oodbo	arne ill	2000 05
Supervision				Jille III	1622 01
	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0				
2. Certified Food Protection Manager	0		0		
Employee Health / Responding to Contamination Events	OUT	N/O	N/A	cos	REPEA1
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0				
3B. Employee Reporting to PIC	0				
4. Proper Use of Restriction & Exclusion	0				
5. Clean-up of Vomiting and Diarrheal Events	0				
Good Hygienic Practices	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0			
6B. Preventing contamination when tasting	0	0			

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Acknowledged Receipt:

Food Establishment Inspection Report - FDA							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
7. No discharge from eyes, nose, and mouth	0	0	0				
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
8A. Hands clean & properly washed	0	0	0				
8B. Where to wash, hand antiseptics	0	0	0				
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0			
10A. Adequate handwashing sinks properly supplied and accessible	0	0					
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0					
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT	
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0			
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0			
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0			
12A. Food received at proper temperature	0	0	0	0			
12B. Shipping and receiving frozen food	0	0	0	0			
13. Food in good condition, honestly presented, safe, & unadulterated	•	0					
13B. Food package integrity	0	0					
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0			
14B. Missing shellstock tags, destruction	0	0	0	•			
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0			
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
15A. Food separated & protected	0	0	0	0			
15B. Cleaning equip/utensils/food containers	•	0	0	0			
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0			
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0			
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0			
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0					
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT	
18A. Proper cooking time & temperatures	0	0	0	0			
18B. Whole meat cooking and serving, storing	0	0	0	0			
18C. Microwave cooking of raw animal foods	0	0	0	•			
19. Proper reheating procedures for hot holding	0	0	0	0			
20. Proper cooling time & temperatures	0	0	0	0			
21. Proper hot holding temperatures	•	0	0	0			

Inspector	P

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, checods.	emic	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEAT	Γ = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	•	0				

Acknowledged Receipt :

Food Establishment Inspection Re	port	- FD	Α			
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			•	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			•	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service	er self	Ŀ	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollusc shellfish tanks	an		<b>o</b>	0		
48A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
48B. Operational warewashing machines			0	0		

Acknowledged Receipt:

Food Establishment Inspection Report	- F	PΑ			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
This item has Notes. See Footnote 1 at end of questionnaire.					
Fail Notes 5-501.17 Toilet room receptacle, covered- sanitary napkins [There was no cover on receptacle for the disposal of feminin hygiene products. Such receptacles must be covered.]	е				
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
tules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		•	0		
This item has Notes. See Footnote 2 at end of questionnaire.					
62. Tobacco Products: Notice and Sale		0	0		
This item has Notes. See Footnote 3 at end of questionnaire.		_	^	_	
63. Food Allergy Awareness Requirements		•	0		

Acknowledged Receipt:

### Food Establishment Inspection Report - FDA

### Footnote 1

#### Notes:

Informed by Kristin Smith, Operations Manager, that she has ordered new receptacles for the disposal of feminine hygiene products.

### Footnote 2

#### Notes:

Informed by Kristin Smith, Operations Manager, that anti-choking is the responsibility of the school nurse.

### Footnote 3

#### Notes:

Not applicable.

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Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/28/2018

Business ID: 1N2067

Business: Bigelow Middle School

42 Vernon St.

Newton, MA 02458

Inspection: 6N000047

Section: 1

Phone: 559-7436

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary										
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of his order.										
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	W				
Foodborne Illness Complaint Investigated (All)   Involving More Than Two Persons										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable										
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation										
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.										
Supervision	IN	OUT	N/O	N/A	cos	REPEAT				
1. PIC Present, Knowledge and Duties	•	0								
2. Certified Food Protection Manager	0	0		0						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT				
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0								
3B. Employee Reporting to PIC	0	0								
4. Proper Use of Restriction & Exclusion	0	0								
5. Clean-up of Vomiting and Diarrheal Events	0	0								
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT				
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0							
6B. Preventing contamination when tasting	•	0	0							

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

#### Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT IN 0 7. No discharge from eyes, nose, and mouth 0 0 Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 0 O 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 0 0 П 10B. Handwashing sinks accesible with proper signage, handwashing aids OUT N/O N/A COS REPEAT Approved Sources IN 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 O 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 О 0 0 0 0 0 12A. Food received at proper temperature 0 0 0 0 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 O 0 14C. Parasite destruction- storing raw/partially cooked fish 0 0 0 0 Protection from Contamination COS REPEAT IN OUT N/O N/A 15A. Food separated & protected 0 0 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 This item has Notes. See Footnote 1 at end of questionnaire. 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) COS REPEAT IN OUT N/O N/A 18A. Proper cooking time & temperatures 0 0 0 0 This item has Notes. See Footnote 2 at end of questionnaire. 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 0 19. Proper reheating procedures for hot holding 0 0 0 0 0 0 0

20. Proper cooling time & temperatures

Food Establishment Inspection R	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
21. Proper hot holding temperatures	0	0	0	0		
Fail Notes  3-501.16 (A)  *Hot TCS foods Maintained at or Above 135oF, All whole meat roasts (130F and above)  [The temperature of the hot dogs and beefburgers hot holding unit was recorded at 119.2 - 121.8 deg Maintaining food at a temperature of 135 degrees greater is sufficient to prevent the growth of pathog and is therefore an effective measure in the prevent foodborne illness.]	in the rees F. F or gens					
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	: IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, foods.	chemica	als, an	d phy	sical	objects	into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspec	tion RI	EPEAT	Г = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				

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Inspector Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA Safe Food and Water IN OUT N/O N/A COS REPEAT 31B. Sampling, alternative water supply 0 0 0 O 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 O 0 Food Temperature Control OUT N/O N/A COS REPEAT IN 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 33B. Frozen food 0 0 34. Plant food properly cooked for hot holding 0 O 0 0 0 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 36B. Thermometers function properly 0 0 П Food Identification OUT COS REPEAT IN 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients Prevention of Food Contamination IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 0 0 42B. Washing produce 0 42C. Washing produce- chemicals 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending IN OUT COS REPEAT

ASSON

47A. Food & non-food contact surfaces cleanable

Inspector

Acknowledged Receipt: Tim Viveiros

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Food Establishment Inspection Report	<u>- F</u> [	)A			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self- service	-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
This item has Notes. See Footnote 3 at end of questionnaire.					
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
Fail Notes 5-501.17 Toilet room receptacle, covered- sanitary napkins [The receptacle provided for the disposal of sanitary napkins not covered. The toilet room used by females shall be provide with a covered receptacle for the disposal of sanitary napkins.	d				
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only,					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		

ASSON

Inspector Acknowledged Receipt : Tim Viveiros

Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Alleray Awareness Requirements	0	0		

ASSON

Inspector

Acknowledged Receipt : Tim Viveiros

#### Footnote 1

#### Notes:

You need to ensure that the concentration of sanitizing solutions is regularly checked using the appropriate testing devices. This will ensure that the correct concentration is maintained and food contact surfaces etc are effectively sanitized.

#### Footnote 2

#### Notes:

Cooking not observed at time of visit although temp logs indicate that cooking temps exceed that which is required in the Food Code.

#### Footnote 3

#### Notes:

You need to ensure that the concentration of the sanitizing solutions (3 bay sink compartment and red buckets) is regularly checked using the appropriate testing devices. Testing devices to measure the concentration of sanitizing solutions are required for 2 reasons:

- 1) The use of chemical requires minimum concentrations of the sanitizer during the final rinse step to ensure sanitization; and
- 2) Too much sanitizer in the final rinse water could be toxic.

ASSON

Inspector

Acknowledged Receipt: Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 4/4/2019

Business ID: 1N2067

Inspection: 6N000101

Section: 1

Business: Bigelow Middle School

Phone: 559-7436

42 Vernon St.

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Newton, MA 02458 Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by thi The request must be in writing and submitted to the Commissioner of Health at the above his order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	ordention of the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contr njury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0			· 🗆	
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros / Christen Smith

Page 1 of 5

#### Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT IN 0 0 O 7. No discharge from eyes, nose, and mouth N/O N/A COS REPEAT Control of Hands as a Vehicle of Contamination IN OUT 0 0 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 O 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Approved Sources IN OUT N/O N/A COS REPEAT 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 O 0 11B. Packaged foods, labeling, whole muscle beef 0 0 O 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 0 0 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity O 0 0 0 14A. Required records available: shellstock tags, parasite destruction 0 O 0 0 14B. Missing shellstock tags, destruction O 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination COS REPEAT IN OUT N/O N/A 15A. Food separated & protected 0 0 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 $\Box$ COS REPEAT Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A 0 0 0 0 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 20. Proper cooling time & temperatures 0 0 0

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Inspector

21. Proper hot holding temperatures

0

0 0

Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [The hot holding unit for the burgers and hot dogs had temperatures between 129 and 131 degrees F. Except during preparation, cooking or cooling, or when time is used as the public health control, TCS (time/temperature control for safety) foods shall be maintained at 135 degrees F or above.] 22. Proper cold holding temperatures 0 0 0 0 23. Proper Date Marking 0 0 0 0 23B. TCS Foods Disposition 0 0 0 0 24A. Time as a public health control: procedures 0 0 0 0 0 0 0 0 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 0 0 0 0 П П Consumer Advisory IN OUT N/O N/A COS REPEAT 0 0 0 25. Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations (HSP) OUT N/O N/A COS REPEAT IN 0 O 26A. Pasteurized foods used; prohibited foods not offered 0 0 26B. Reservice of foods 0 0 Chemical IN OUT N/O N/A COS REPEAT 27. Food additives: approved and properly used 0 0 0 28A. Toxic substances identified, stored and used 0 0 0 0 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 0 0 Conformance with Approved Procedures IN OUT N/O N/A COS REPEAT 0 0 0 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures 0 0 29C. When HACCP plan is required 0 **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water OUT N/O N/A COS REPEAT 0 0 30. Pasteurized eggs used where required 31A. Water & ice from approved source 0 0 

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Inspector

Acknowledged Receipt: Tim Viveiros / Christen Smith

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT IN 0 0 0 31B. Sampling, alternative water supply 31C. Sampling report 0 0 0 0 0 32. Variance obtained for specialized processing methods 0 Food Temperature Control IN OUT N/O N/A COS REPEAT 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 36B. Thermometers function properly 0 0 Food Identification OUT COS REPEAT IN 0 0 37A. Food properly labeled; original container 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination COS REPEAT IN 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 39A. Contamination prevented during food storage 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 40B. Maintenance of fingernails 0 0 0 41. Wiping cloths; properly used and stored 42A. Washing Produce - following chemical manufacturers label 0 0 0 42B. Washing produce 0 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 0 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending IN **OUT COS REPEAT** 

MSS. WA

47A. Food & non-food contact surfaces cleanable

0

0

Food Establishment Inspection Report	- F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	·O	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		iN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

Acknowledged Receipt: Tim Viveiros / Christen Smith



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/6/2017
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Business ID: 1N2077

**Business:** Bowen School

280 Cypress St.

Newton, MA 02459

Inspection: 6N000002

Section: 2

Phone: 559-9330

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

Inspection Summary								
Food Code. This repo Health. Failure to corr cessation of food esta	ort, when signed rect violations ci ablishment opera	below by the Commission and in this report may restations. If aggrieved by this	e items checked indicate viole oner of Health / Agent constit oult in suspension or revocation is order, you have the right to dress within 10 days of receip	utes a n of the	in orde he food iring. T	r by the Co I establish he request	ommiss ment pe	ioner of ermit and
Est. Type 1 - Fo Estab	od Svc lishme	License/Permit#	Risk Category 02	Risk	Level (	Observed	02 Lov	v
Foodborne Illne	ss Complaint In	vestigated (All)□	Involving More Than Two	Perso	ns 🗀			
FOODBORNE ILLNE	SS RISK FACT	ORS AND PUBLIC HEA	LTH INTERVENTIONS					
Compliance status: I	N = in complian	ce OUT = not in compli	ance N/O = not observed N/	A = n	ot appl	icable		
Marked in appropriate		•	cted on-site during inspection					
			s the most prevalent contributevent foodborne illnesses or in		ctors o	f foodborn	e illnes:	s or
Supervision				IN	OUT	N/O N/A	cos	REPEAT
1. PIC Present,	Knowledge and	Duties	1	•	0			
2. Certified Foo	d Protection Ma	nager		0	•	0		
This item h	as Notes. See I	ootnote 1 at end of qu	estionnaire.					
Fail Notes	2-102.12 (A)	needs to demonstrate i knowledge of food safe	n manager a serve safe certificate. The F needs to demonstrate require ity through certification and n that is part of an accredited					
Employee Health	Responding to	Contamination Events		IN	OUT	N/O N/A	cos	REPEAT
3A. Employee H	Health: PIC Know	wledge, Responsibilities	& Reporting	0	0			
3B. Employee F	Reporting to PIC			0	0			

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Acknowledged Receipt:

Food Establishment Inspection Report - FDA Employee Health / Responding to Contamination Events OUT N/O N/A COS REPEAT 4. Proper Use of Restriction & Exclusion 0 0 0 5. Clean-up of Vomiting and Diarrheal Events 0 **Good Hygienic Practices** IN OUT N/O N/A cos REPEAT 6A. Proper eating, tasting, drinking, or tobacco use 0 0 0 6B. Preventing contamination when tasting 0 0 0 0 0 0 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination N/O N/A cos REPEAT IN OUT 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 This item has Notes. See Footnote 2 at end of questionnaire. Fail Notes 6-301.11 Handwashing Cleanser, Availability [There was no soap at the handwashing sink. Handwashing sinks need to be supplied with suitable hand cleansers. ] 6-301.12 Hand Drying Provision [There was no paper towels/hand dryer at the handwashing sink. Handwashing sinks need to be supplied with hand dryers or disposable towels and waste containers. ] 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Fail Notes 6-301.14 Handwashing signage [There was no handwashing signage at handwashing sink. A sign or poster is required to remind food handlers to wash their hands.] REPEAT Approved Sources OUT N/O N/A COS IN 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef O 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 12A. Food received at proper temperature 0 0 0 0 12B. Shipping and receiving frozen food 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 П 13B. Food package integrity 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish 0 0 0 **Protection from Contamination** OUT N/O N/A COS REPEAT

nspector	

Food Establishment Inspection Report - FDA Protection from Contamination N/O N/A COS REPEAT OUT 0 15A. Food separated & protected O 0 15B. Cleaning equip/utensils/food containers 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0  $\square$ 0 0 This item has Notes. See Footnote 3 at end of questionnaire. Fail Notes 4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the quart sanitizer in the spray bottles was too strong (above 400ppm). This needs to be diluted so that the concentration of the sanitizer is maintained between 200-400ppm.1 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils This item has Notes. See Footnote 4 at end of questionnaire. 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT IN 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 20. Proper cooling time & temperatures 0 0 0 0 21. Proper hot holding temperatures 0 0 0 0 Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [The temperature of the chicken nuggets in the hot holding unit was 128.7 deg F. The hot holding unit needs to be adjusted so that temperature of the food is maintained at 135 deg F or above to prevent the growth of pathogenic bacteria and/or toxin production.] 22. Proper cold holding temperatures 0 0 0 0 Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The cheese sandwiches were being stored at a temperature of 53.1 deg F. The temperature of the chilled cabinet which was storing milk and water was 54.9 deg F. These food items need to be stored at a temperature of 41 deg F or less.] 23. Proper Date Marking 0 0 0 0 23B. TCS Foods Disposition 0 0 0 0 24A. Time as a public health control: procedures 0 0 0 0 24B. Time as a public health control: temperatures & discarding food 0 

Inspector	Acknow

Time/Temperature Control for Safety Food (TCS Food)						
	IN	OUT	N/O	N/A	COS	REPEAT
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	•	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	•	0		0		
26B. Reservice of foods	•	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	•	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		•		
OOD RETAIL PRACTICES						
Date ii Danatina and an annual ii an annual ii an an an an an an an an an an an an an						
od Retail Practices are preventative measures to control the addition of pathogens, che In compliance OUT = not in compliance COS - corrected on -site during inspection						o foods.
In compliance OUT = not in compliance COS - corrected on -site during inspection		EAT =	repe	at viol		o foods.
In compliance OUT = not in compliance COS - corrected on -site during inspection	n REP	EAT =	repe	at viol	ation	
In compliance OUT = not in compliance COS - corrected on -site during inspection	IN	EAT =	repe	at viol	ation COS	REPEAT
In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  30. Pasteurized eggs used where required	IN ©	OUT	repe	at viol	cos	REPEAT
In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  30. Pasteurized eggs used where required  31A. Water & ice from approved source	IN O	OUT O O	repe	at vio	cos	REPEAT
In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  30. Pasteurized eggs used where required  31A. Water & ice from approved source  31B. Sampling, alternative water supply	IN O	OUT O O O	repe	at viol	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods	IN O O	OUT O O O O	repe	n/A  O	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods	IN O O O	OUT O O O O O	repe	N/A  O O	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required  31A. Water & ice from approved source  31B. Sampling, alternative water supply  31C. Sampling report  32. Variance obtained for specialized processing methods	IN O O O IN	OUT O O O O O O O O O O O O O O O O O O	repe	N/A  O O	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods  Food Temperature Control  33A. Proper cooling methods used; adequate equipment for temperature control	REP IN 0 0 0 0 N 0 0 N 0	OUT O O O O O O O O O O O O O O O O O O	repe	N/A  O O	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods  Food Temperature Control  33A. Proper cooling methods used; adequate equipment for temperature control 33B. Frozen food	REP   N   O   O   N   O   O   N   O   O   O	OUT O O O O O O O O O O O O O O O O O O	repe:	at viol N/A	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods  Food Temperature Control  33A. Proper cooling methods used; adequate equipment for temperature control 33B. Frozen food 34. Plant food properly cooked for hot holding	REP IN	OUT O O O O O O O O O O O O O O O O O O	repea N/O N/O	N/A  O O N/A	cos	REPEAT
Safe Food and Water  30. Pasteurized eggs used where required 31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods  Food Temperature Control  33A. Proper cooling methods used; adequate equipment for temperature control 33B. Frozen food 34. Plant food properly cooked for hot holding 35. Approved thawing methods used	REP	OUT O O O O O O O O O O O O O O O O O O	repea N/O N/O	N/A  O O N/A	cos	REPEAT

Inspector

Acknowledged Receipt:

Food Identification	1		IN	OUT	cos	REPEAT
37A. Food prop	perly labeled; original contai	ner	0	0		
Fail Notes	3-602.11 (A, B 1-4, 6, 7)	Packaged foods- properly labeled [The packaged yogurt boxes and the sandwiches contain a list of ingredients. Packaged foods need have a list of ingredients to accurately describe all ingredients present in the food.]	to			
37B. Food labe	els, labeling of ingredients		•	0		
Prevention of Foo	d Contamination		IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & animals not prese	nt	•	0		
38B. Handling	prohibition, controlling pest	s, prohibiting animals	•	0		
39A. Contamina	ation prevented during food	storage	•	0		
39B. Food disp	olay; ice used as an exterior	coolant prohibited as an ingredient	•	0		
39C. Consume	er self-service operations- u	tensils and monitoring	•	0		
40A. Personal o	cleanliness- prohibition jewe	elry	•	0		
40B. Maintena	nce of fingernails		•	0		
41. Wiping cloth	ns; properly used and stored	d	•	0		
42A. Washing F	Produce - following chemica	il manufacturers label	•	0		
42B. Washing p	produce		•	0		
42C. Washing p	produce- chemicals		0	0		
Proper Use of Ute	nsils		IN	OUT	cos	REPEAT
43. In-use utens	sils; properly stored		0	0		
44. Utensils, eq	uipment & linens; properly:	stored, dried, and handled	•	0		
45A. Single-us	e/ single service articles pro	perly stored and used, required	•	0		
45B. Single-use contamination	e/service articles use limitat	ion, kitchenware and tableware preventing	0	0		
46. Gloves used	d properly		•	0		
Utensils, Equipme	nt and Vending		IN	OUT	cos	REPEAT
47A. Food & no	n-food contact surfaces cle	anable	0	0		
47B. Food cont service	tact surfaces /utensils clear	ability, molluscan shellfish tanks, consumer self-	•	0		
47C. Properly of shellfish tanks	designed characteristics: for	od and non-food contact surfaces, molluscan	•	0		
48A. Warewash	ing facilities: installed, mair	ntained, & used; test strips	•	0		
48B. Operation	al warewashing machines	* 100	•	0		
49. Non-food co	intact surfaces clean		•	0		

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ır	16	n	_	c	n	•	

Physical Facilities	IN	QU	T N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	0	0	•		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	•		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	•			
[The mechanical ventilation system is not in working on the kitchen was very hot. Mechanical ventilation is need remove odours and also ensure that soiling of walls, ce other equipment is minimised.]	ded to				
ASSACHUSETTS ONLY REGULATIONS					
ASSACHUSETTS ONLY REGULATIONS les and Regulations adopted for use in Massachusetts only.					
		IN	OUT	cos	REPEAT
les and Regulations adopted for use in Massachusetts only.		IN O	OUT O	cos	REPEAT
les and Regulations adopted for use in Massachusetts only.					
les and Regulations adopted for use in Massachusetts only.  Facilities  57A. Catering		0	0		
les and Regulations adopted for use in Massachusetts only.  Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
les and Regulations adopted for use in Massachusetts only.  Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit  57C. Contents of plans and specifications, preoperational inspections		0	0 0		
les and Regulations adopted for use in Massachusetts only.  Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit  57C. Contents of plans and specifications, preoperational inspections  58. Mobile Food Operations		0 0 0	0 0 0		
Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit  57C. Contents of plans and specifications, preoperational inspections  58. Mobile Food Operations  59. Temporary Food Establishments		0 0 0	0 0 0 0 0		
les and Regulations adopted for use in Massachusetts only.  Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit  57C. Contents of plans and specifications, preoperational inspections  58. Mobile Food Operations  59. Temporary Food Establishments  60. Residential Kitchens		0 0 0 0	0 0 0 0 0		
Facilities  57A. Catering  57B. When plans are reviewed, prerequisite for operations- valid permit  57C. Contents of plans and specifications, preoperational inspections  58. Mobile Food Operations  59. Temporary Food Establishments  60. Residential Kitchens		0 0 0 0 N	O O O O OUT		C C C C C C C C C C C C C C C C C C C

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ner	oct	or	

#### Footnote 1

#### Notes:

The PIC, Julie, had been employed for 2 months at time of inspection and was still waiting to attend a food hygiene course.

#### Footnote 2

#### Notes:

The PIC informed me that there had not been any soap or paper towels/hand dryer since she started working in the kitchen 2 months ago.

#### Footnote 3

#### Notes:

The dispenser for the detergent and sanitizer was not working so the PIC was pouring the detergent and sanitizer manually into the sinks. The PIC also corrected the dilution of the sanitizer at time of the inspection.

#### Footnote 4

#### Notes:

The kitchen does not have a dishwasher.

#### Footnote 5

### Notes:

The kitchen was hot at the time of inspection. The windows were not open and so the PIC was leaving the kitchen door open which is not advisable (unauthorised access).

Inspector	Acknowledged Receipt:	Page 7 of 7



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/6/2018

Business ID: 1N2077

Inspection: 4N000454

**Business:** Bowen School

Section: 2

280 Cypress St.

Phone: 559-9330

Newton, MA 02459

Inspector: 1N11124 Samantha Menard

Reason: 1-Routine Results: No Follow-up

Inspection Summary			us			
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in suestablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the aboth is order.	Agent o Ispensi Iis orde	onstitution or re er, you	ites ar evoca have	n orde ation o the ri	er by the fight to a	ne food a hearing
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	= not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	tion R	= repe	eat vic	lation	1	
Risk factors are improper practices or procedures identified as the most prevalent cont njury. Public Health Interventions are control measures to prevent foodborne illnesses			rs of f	oodbo	orne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PiC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	•	0				
C. Duties of PIC	•	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEA
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	•	0	0	0		
3. Proper use of restriction and exclusion	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEA
4A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
B. Bernetter and extended to the order	•	0	0			
B. Preventing contamination when tasting						

Inspector

Acknowledged Receipt:

					•	•					
Preventing Contain	mination by	/ Hands				IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clea	an & properl	rly washe	ed			•	0	0			
B. Where to wa	ash, hand a	antiseptic	s			•	0	0			
7. No bare har properly allowe		vith RTE	food or a pi	re-approved al	Iternative procedure	0	0	0	0		
8A. Adequate	handwashin	ng sinks	properly su	pplied and acc	essible	0	•				
Fail Notes	6-301.11	[Soa <sub>l</sub> wash	o was locate ing sink. So	eanser, Availa ed above 2-baj eap should be i rkers at the ha	y sink and not above to moved to be readily	he hand	•				
	6-301.12	[The and r dispe	not above th	l dispenser wa e hand washir I be moved to	s located above 2-bay ng sink. Paper towel be readily accessible						
B. Handwashir	ng sinks acc	cesible w	vith proper s	ignage, handv	vashing aids	0	0				
Fail Notes	6-301.14	[The h		g signage was e should be me	s located above the 2-loved above the hand to						
C. Convenient	y located ha	andwash	ning sink			0	0				
Approved Sources	5					] IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs,	juice, bottle	ed water	, hermetical	lly sealed food	l	•	0				
B. Fish and she	ellfish					0	0	0	0		
10. Food receiv	ed at prope	er tempe	rature			0	0	0	0		
11. Food in goo	d condition,	n, safe, &	unadultera	ted		•	0				
Protection from Co	ontaminatio	n				] IN	OUT	N/O	N/A	cos	REPEAT
12A. Food sepa	arated & pro	otected				0	0	0	0		
B. Gloves, use	limitation, o	one task	- contamina	ted		•	0	0	0		
13A. Food-cont	act surfaces	s: cleane	ed & sanitize	ed 171° F		•	0		0		
B. Food contac	t surfaces o	cleaned	and sanitize	ed NMT 194° F	F, NLT 180° F	0	0		0		
C. Mechanical utensils	warewashir	ng equip	ment sanitiz	zation food cor	ntact surfaces, equip.,	•	0		0		
14. Proper disp	osition of re	eturned, į	previously s	erved recondi	tions, & unsafe food	0	0				
Potentially Hazard	ous Food T	Time/Ten	nperature			] IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cook	king time & t	tempera	tures			0	0	0	0		
16. Proper rehe	ating proce	edures fo	r hot holdin	g		0	0	0	0		
17. Proper cool	ing time & te	temperat	ures			0	0	0	0		
18. Proper hot h	nolding temp	perature	s			•	0	0	0		
19 Proper cold	holding terr	nneratur	98			0	0	0	O	П	П

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Acknowledged Receipt:

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Potentially Hazardo	ous Food Ti								IN	OUT	N/O	N/A	cos	REPEAT
20. Time as a pu	blic health	control:	procedu	ıres & r	ecord				0	0	0	•		
Highly Susceptible	Populations	s							IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized f	foods used;	l; prohibi	ted food	is not of	ffered				0	0		0		
Chemical									IN.	OUT	N/O	N/A	cos	REPEAT
22. Food additive	es: approve	ed and p	roperly (	used					0	0		0		
23A. Toxic substa	ances prop	perly ide	ntified, s	stored a	nd used	ı			0	0		0		
B. Restriction pro	esence and	d use, re	estriction	and st	orage o	f medicin	es		0	0		0		
C. Storage- other	er personal	care ite	ms						0	0		0		
GOOD RETAIL PRACT	TICES													
Good Retail Practices a loods. N = In compliance Ol														
Safe Food and Wa	ter								IN	OUT	N/O	N/A	cos F	REPEAT
24. Water & ice fi	rom approv	ved sour	ce						•	0	0	0		
Food Temperature	Control								IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooli	ing method	ds used;	adequa	te equip	oment fo	or tempe	ature contro	ol	0	0	0	0		
B. Frozen food									0	0	0	0		
26. Plant food pro	operly cook	ked for h	ot holdii	ng					0	0	0	0		
27. Approved tha	wing metho	ods use	d						0	0	0	0		
28A. Thermomete	ers provide	ed and a	ccurate						0	0	0	0		
B. Thermometers	s function p	properly							•	0	0	0		
Food Identification											IN	OUT	cos	REPEAT
29A. Food proper	rly labeled;	; original	contain	er							0	0		
B. Food labels, la	abeling of ir	ingredie	nts								0	0		
Prevention of Food	Contaminat	ation									IN	OUT	cos	REPEAT
30A. Insects, rode	ents, & anir	imals no	t presen	ıt							0	0		
B. Handling proh	nibition, con	ntrolling	pests, p	rohibitir	ng anima	als					0	0		
31A. Contaminati	ion prevente	ted durir	ng food s	storage							0	0		
B Food display;	ice used as	ıs an ext	erior co	olant pr	ohibited	as an in	gredient				•	0		
C. Consumer sel	lf-service or	peration	ıs- utens	sils and	monitor	ring					0	0		
32A. Personal cle	eanliness- p	prohibitio	on jewel	ry							0	0	☑	
Fail Notes 2	2-303.11	[PIC w	ring food	ring a bi d. PIC w	vas advi		for kitchen a at wear jewe				ands			

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Acknowledged Receipt :

Food Establishment Inspection Re	port	- FC	)A			
Prevention of Food Contamination			IN	OUT	cos	REPEAT
B. Maintenance of fingernails			•	0		
33. Wiping cloths; properly used and stored			0	0		
34. Washing fruits & vegetables			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			0	0		. I
38. Gloves used properly			0	0		
Itensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscar tanks	shell	lfish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			•	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	•	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	•	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	0	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	0	0				
SSACHUSETTS ONLY REGULATIONS						

Rules and Regulations adopted for use in Massachusetts only,

Sm Munard Inspector

pector Acknowledged Receipt :

Page 4 of 5

Facilities	IN	OUT	COS	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit	C	0		
B. Contents of plans and specifications, preoperational inspections	C	0		
Procedures	IN	OUT	cos	REPEAT
50. Anti-choking Procedures	•	0		
51. Tobacco Products: Notice and Sale	C	0		

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Inspector

Acknowledged Receipt :

Page 5 of 5



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/15/2018
Business: Bowen School

Business ID: 1N2077

nl

280 Cypress St.

Newton, MA 02459

Inspection: 6N000065

Section: 2

**Phone:** 559-9330

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in surestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent c spensi is orde	onstitu on or r er, you	tes ar evoca have	orde ition o the rig	er by the of the fo ght to a	e ood a hearing
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved _	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Perso	ns □				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
	NI/A -	+	!!	LI.		
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	= not a	ppiica	bie		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contributy. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	0	•		0		
Fail Notes  2-102.12 (A)  Certified food protection manager [The PIC (person in charge) did not have a serve se certificate. At least one employee that has supervise and management responsibility and the authority to and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing that is part of an accredited program.]	ory direct					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
$M \sim$						

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 6

		Food Establishment Inspection Re	port	- FD	Α			
Employee Health	/ Respondin	g to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
5. Clean-up of	Vomiting and	Diarrheal Events	0	0				
Good Hygienic Pr	actices		IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eati	ng, tasting, o	drinking, or tobacco use	0	0	0			
6B. Preventing	contaminat	on when tasting	•	0	0			
7. No discharge	e from eyes,	nose, and mouth	0	0	0			
Control of Hands	as a Vehicle	of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	in & properly	washed	0	0	0			
8B. Where to v	vash, hand a	nntiseptics	0	0	0			
<ol><li>No bare han properly allowe</li></ol>		h RTE food or a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashin	g sinks properly supplied and accessible	0	•				
Fail Notes  6-301.11 Handwashing Cleanser, Availability [Although there was handwashing cleanser available, the dispenser was located above the 2 bay sink and not above the handwashing sink. The soap dispenser should be moved to be readily accessible to food handlers using the hand sink.]								
	6-301.12	Hand Drying Provision [The paper towel dispenser was located above the 2 be sink and not above the handwashing sink. The paper of dispenser should be moved to be readily accessible to handlers using the hand sink.]	lowel					
10B. Handwas	hing sinks a	ccesible with proper signage, handwashing aids	0	•				
Fail Notes	6-301.14	Handwashing signage [There was no handwashing signage at the hand sink. or poster that notifies food employees to wash their has shall be provided at all hand sinks used by food employ and shall be clearly visible to food employees.]	nds					
Approved Sources	S	_	iN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottle	ed water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged	d foods, labe	ling, whole muscle beef	0	0	0	0		
11C. Obtaining	raw fish, pa	ckaged meat & poultry, eggs	0	0	0	0		
12A. Food rece	ived at prop	er temperature	0	0	0	0		
12B. Shipping a	and receiving	g frozen food	0	0	0	0		
13. Food in goo	d condition,	honestly presented, safe, & unadulterated	0	0				
13B. Food pack	cage integrity	,	0	0				
14A. Required	records avai	able: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing s	hellstock tag	s, destruction	0	0	0	0		
14C. Parasite d	estruction- s	toring raw/partially cooked fish	0	0	0	0		
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT

Asson

Food Establishment Inspection Report - FDA Protection from Contamination OUT N/O N/A COS REPEAT 0 0 0 0 15A. Food separated & protected 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 O equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 O Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 0 0 0 18A. Proper cooking time & temperatures 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 0 0 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding O 0 0 0 O O 0 0 20. Proper cooling time & temperatures O O 0 0 21. Proper hot holding temperatures O 0 O 0 22. Proper cold holding temperatures Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) The temperature of the food in the refrigerator was 43.2 degrees F and the temperature of the chicken wraps in the milk/water chilled cabinet ranged from 43.5 and 53.8 degrees F. The temperature of TCS (time/temperature control for safety foods) food shall be maintained at 41 degrees F and below.] 23. Proper Date Marking 0 0 0 0 0 23B. TCS Foods Disposition 0 0 0 24A. Time as a public health control: procedures O 0 0 0 24B. Time as a public health control: temperatures & discarding food O 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 0 0 0 Consumer Advisory IN OUT N/O N/A COS REPEAT 0 0 0 25. Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations (HSP) IN OUT N/O N/A COS REPEAT O O 0 26A. Pasteurized foods used; prohibited foods not offered 0 0 0 26B. Reservice of foods Chemical COS REPEAT IN OUT N/O N/A 0 0 27. Food additives: approved and properly used 0 0 0 0 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 O storage

ASSON

Food Establishment Inspection Re	port	- FD	Α			
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, cloods.	nemica	als, an	d phy	sical (	objects	into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEAT	Г = re	peat v	/iolatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	•	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			•	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			•	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		

Inspector

Food Establishment Inspection Report	- FI	DA			
Prevention of Food Contamination		IN	OUT	cos	REPEAT
41. Wiping cloths; properly used and stored		•	0		> □
42A. Washing Produce - following chemical manufacturers label		0	0		
42B. Washing produce		•	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		•	0		
45A. Single-use/ single service articles properly stored and used, required		•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service	f-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
Fail Notes 4-501.19 Manual warewashing equipment, wash solution temperature [The temperature of the wash solution in the 2 bay sink was degrees F. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than degrees F or the temperature specified on the cleaning agen manufacturer's label instructions.]	110				
48B. Operational warewashing machines	96	0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			

MASSON

	Food Establishment Inspection Report	- F[	DΑ			
	Physical Facilities	IN	OUT	N/A	cos	REPEAT
	55A. Physical facilities installed, maintained, & clean	0	0			
	55B. Private homes and living or sleeping quarters, use prohibition	0	0			
	56. Adequate ventilation & lighting; designated areas used	0	0			
М	IASSACHUSETTS ONLY REGULATIONS					
Rι	ules and Regulations adopted for use in Massachusetts only.					
	Facilities		IN	OUT	cos	REPEAT
	57A. Catering		0	0		
	57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
	57C. Contents of plans and specifications, preoperational inspections		0	0		
	58. Mobile Food Operations		0	0		
	59. Temporary Food Establishments		0	0		
	60. Residential Kitchens		0	0		
	Procedures		IN	OUT	cos	REPEAT
	61. Anti-choking Procedures		0	0		
	62. Tobacco Products: Notice and Sale		0	0		
	63. Food Allergy Awareness Requirements		0	0		

Asser

Inspector

Acknowledged Receipt : Tim Viveiros

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## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/7/2019

Business ID: 1N2077

Inspection: 6N000086

Business: Bowen School

Section: 2

280 Cypress St.

**Phone:** 559-9330

Inspector: 1N11123 Nicola Assan

Newton, MA 02459

Reason: 1-Routine

								Resu	ilts: [	No Fo	ollow	-up R	2
Inspection Summary													
Official Order for Cor Federal Food Code. Commissioner of Hea establishment permit The request must be this order.	This report, whe alth. Failure to c and cessation of	en sig corre	igned below ect violations od establish	by the Co s cited in the hment ope	commiss this reper erations	sioner of I ort may re s. If aggrie	Health / Agesult in susteed by thi	gent o spensi s orde	onstitu on or i er, you	ites ai evoca have	n orde ation of the ri	er by the fight to ght to	ne food a hearing.
Est. Type 1 - Fo	ood Svc Establis	Lice	ense/Permit	#	Ris	sk Catego	ry <u>02</u>	Risk	Level	Obser	ved	02 Lo	w
Foodborne Illnes	s Complaint Inve	estiga	ated (All)		Involv	ing More	Than Two	Perso	ns 🗆				
FOODBORNE ILLNE	SS RISK FACT	rors	S AND PUBI	LIC HEAL	TH INT	ERVENT	ONS						
Compliance status:	IN = in complia	nce	OUT = not	t in compli	liance 1	V/O = not	observed	N/A :	not a	polica	ıble		
-	•			•									
Marked in appropriate	e box for COS a	and/c	or R. CO	S = corre	ected or	ı-site durii	ng inspect	ion R	= repe	eat vic	olation	1	
Risk factors are impi njury. Public Health										rs of f	oodbo	orne ill	ness or
Supervision								IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present,	, Knowledge and	d Dut	ties					0	0				
2. Certified Foo	d Protection Ma	anage	er					0	•		0		
This item h	as Notes. See I	Foot	tnote 1 at e	nd of que	stionn	aire.							
Fail Notes	2-102.12 (A)	[Th cer and and sho	ertified food <sub>I</sub> the PIC (pers rtificate. At le d managem d control foo own proficie ssing a test	son in chai least one e nent respon od prepara ency of req	rge) did employe nsibility ation an quired in	I not a ser ee that ha and the a d service aformation	s superviso authority to must have through	direct					
Employee Health	/ Responding to	Con	ntamination	Events				IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee h	Health: PIC Know	wled	lge, Respon	nsibilities &	Repor	ting		0	0				
3B. Employee f	Reporting to PIC	2						0	0				
V4270	W/V												

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Food Establishment Inspection Re	port	- FD	Α			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	•	0			
Fail Notes  2-301.14  *When to Wash [Food employees shall clean their hands and exposed portions of their arms immediately before engaging in a preparation including working with exposed food, clear equipment and utensils, and unwrapped single-use ited and after touching bare human body parts other than a clean, exposed portions of arms; after using toilet room; after handling animals; after coughing, sne using a handkerchief or disposable tissue, using tobac eating or drinking; after handling soiled equipment or utensils, during food preparation, as often as necessar remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with RTE to-eat) food; before donning gloves to initiate a task the involves working with food; and after engaging in other activities that contaminate the hands. Hands shall be washed for at least twenty (20) seconds, using soap. Fe hands under clean, running water, apply soap, rub togovigorously for at least 10-15 seconds, thoroughly rinse clean, running warm water and dry.]	ms lean the ezing, co, y to fready at					
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		

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#### Food Establishment Inspection Report - FDA Approved Sources OUT N/O N/A COS REPEAT IN 0 14B. Missing shellstock tags, destruction 0 0 14C. Parasite destruction- storing raw/partially cooked fish 0 0 O 0 Protection from Contamination N/O N/A COS REPEAT IN 0 O 0 0 15A. Food separated & protected 15B. Cleaning equip/utensils/food containers 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F. NLT 180° F. 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces. 0 0 0 equip., utensils 0 0 17. Proper disposition of returned, previously served reconditions, & unsafe food N/O N/A COS REPEAT Time/Temperature Control for Safety Food (TCS Food) IN OUT 0 0 0 18A. Proper cooking time & temperatures 0 18B. Whole meat cooking and serving, storing 0 0 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 O 0 19. Proper reheating procedures for hot holding 0 0 20. Proper cooling time & temperatures 0 0 0 0 21. Proper hot holding temperatures 0 0 0 0 22. Proper cold holding temperatures 0 0 0 0 23. Proper Date Marking 0 0 0 0 23B. TCS Foods Disposition 0 0 0 0 0 O 0 24A. Time as a public health control: procedures 0 24B. Time as a public health control: temperatures & discarding food 0 0 0 0 O 24C. Time as a public health control: highly susceptible population (HSP) O 0 0 Consumer Advisory OUT N/O N/A COS REPEAT IN 0 0 0 П 25. Consumer advisory provided for raw or undercooked foods OUT N/O N/A COS REPEAT Highly Susceptible Populations (HSP) IN O 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 26B. Reservice of foods O 0 Chemical OUT N/O N/A COS REPEAT IN 0 0 27. Food additives: approved and properly used 0 28A. Toxic substances identified, stored and used 0 0 О 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 storage 0 0 0 28C. Conditions of Use: law

MORZA

	Conformance with Approved Procedures		IN	OUT	N/O	N/A	cos	REPEAT
	29A. Compliance with variance, specialized process, & HACCP plan		0	0		0		
	29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures		0	0		•		
	29C. When HACCP plan is required		0	0		0		
GC	OOD RETAIL PRACTICES							
Goo	od Retail Practices are preventative measures to control the addition of pathogen ds.	ıs, che	emica	als, an	d phy	sical	objects	s into
IN =	= In compliance OUT = not in compliance COS - corrected on -site during insp	ection	ı R	EPEAT	Γ = re	peat v	violatio	n
	Safe Food and Water		IN	OUT	N/O	N/A	cos	REPEAT
	30. Pasteurized eggs used where required		0	0				
	31A. Water & ice from approved source		0	0				
	31B. Sampling, alternative water supply		0	0		0		
	31C. Sampling report		0	0		0		
	32. Variance obtained for specialized processing methods		0	0		0		
	Food Temperature Control		IN	OÚT	N/O	N/A	cos	REPEAT
	33A. Proper cooling methods used; adequate equipment for temperature control		0	0				
	33B. Frozen food		0	0				
	34. Plant food properly cooked for hot holding		0	0	•	0		
	35. Approved thawing methods used		0	0	•	0		
	36A. Thermometers provided and accurate		0	0				
	36B. Thermometers function properly		0	0				
	Food Identification				IN	OUT	cos	REPEAT
	37A. Food properly labeled; original container				•	0		
	37B. Food labels, labeling of ingredients				•	0		
	Prevention of Food Contamination				IN	OUT	cos	REPEAT
	38A. Insects, rodents, & animals not present				0	0		
	38B. Handling prohibition, controlling pests, prohibiting animals				0	0		
	39A. Contamination prevented during food storage				0	0		
	39B. Food display; ice used as an exterior coolant prohibited as an ingredient				0	0		
	39C. Consumer self-service operations- utensils and monitoring				0	0		
	40A. Personal cleanliness- prohibition jewelry				0	0		
	Fail Notes 2-303.11 Prohibition-Jewelry [The PIC was observed to be wearing a wrist watch wedding band, while preparing food, food employe jewelry including medical information jewelry on the	es ma	y no	t wear				

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			Food Establishment Inspection Report -	FD	Α			
Prevention of Foo	d Contaminat	ion			IN	OUT	cos	REPEAT
40B. Maintena	nce of fingerr	ails			0	0		
41. Wiping clot	hs; properly u	sed a	nd stored		0	0		
Fail Notes	3-304.14	[Wip in us betw	ng Cloths, Use Limitation ing cloths were being stored on the food preparation table. e for wiping counters and other equipment surfaces shall l een uses in a chemical sanitizer solution at a concentratio ified on the manufacturer's label.]	e he				
42A. Washing	Produce - follo	owing	chemical manufacturers label		0	0		
42B. Washing	produce				0	0		
42C. Washing	produce- che	nicals			0	0		
Proper Use of Ute	ensils				IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	storec			0	0		
44. Utensils, ed	quipment & lin	ens; p	properly stored, dried, and handled		0	0		
45A. Single-us	e/ single serv	ice ar	ticles properly stored and used, required		0	0		
45B. Single-us contamination	e/service arti	cles u	se limitation, kitchenware and tableware preventing		0	0		
46. Gloves use	d properly				0	0		
Utensils, Equipme	ent and Vendi	ng			IN	OUT	cos	REPEAT
47A. Food & no	on-food conta	ct surf	aces cleanable		0	0		
47B. Food con service	tact surfaces	/utens	sils cleanability, molluscan shellfish tanks, consumer self-		0	0		
47C. Properly shellfish tanks	designed cha	racter	istics: food and non-food contact surfaces, molluscan		0	0		
48A. Warewasl	ning facilities:	instal	ed, maintained, & used; test strips		0	0		
Fail Notes	4-301.12 (A	&B)	Manual warewashing, sink compartment requirements [Although there is only a 2 compartment sink in the kitche employees must be mindful of how to ensure that the thin step cleaning process is carried out. Use one sink for wa cooking utensils in a clean detergent solution and use the sink (drain wash water first) to rinse cooking utensils with water. The second sink should be used to sanitize cooking utensils. Ensure all employees are trained in dishwashing this 2 sink method. There is an instruction sheet on the wathe 2 bay compartment sink.]	e (3 shin s sai clea g g usi	i) J ne an ng			
48B. Operation	nal warewash	ng ma	achines		0	0		
49. Non-food co	ontact surface	s clea	in		0	0		
Physical Facilities				N	OUT	N/A	cos	REPEAT
50. Hot & cold v	water availabl	e; ade	quate pressure	<b>9</b>	0			
51A. Plumbing	installed; prop	er ba	ckflow devices	<b>9</b>	0			
51B. Prohibitin	g a cross-con	nectio	n, inspection and servicing system	C	0			
51C. Approved	system and	cleana	able fixtures, service sink	С	0	0		

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Food Establishment Inspection Report	- F	DΑ			
Physical Facilities	IN	OUT	N/A	cos	REPEAT
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	•			
Fail Notes 5-501.13 Receptacles [Provide a small receptacle next to the handwashing sink.]					
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
tules and Regulations adopted for use in Massachusetts only.					
Facilities		iN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

4230AV

Inspector

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### Footnote 1

Notes:

New PIC since October 2018

17270M

Inspector

Acknowledged Receipt : Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/28/2017

Business ID: 1N2083

**Business:** Brown Middle School 125 Meadowbrook Rd.

Newton, MA 02459

Inspection: 6N000005

Section: 2

Phone: 552-7409

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o spensi is orde	onstitu on or r er, you	tes ar evoca have	n orde ation of the rig	er by the fight to a	ie ood a hearing
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🔲				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	ion R	= repe	eat vio	lation	11	
Risk factors are improper practices or procedures identified as the most prevalent control procedures. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne ittr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	łN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
	0	0	0			
6A. Proper eating, tasting, drinking, or tobacco use						

Food Establishment Inspection Re	port	- ru	и			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	•	0	0	0		
12A. Food received at proper temperature	0	0	•	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		•		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	•		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		

		- FD	'A			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	•	0	0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Fail Notes 3-501.16(A2 &B) *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The food (cheese, tuna mayonnaise, coleslaw, boiled eggs and salad) in the chilled serving call had recorded temperatures ranging from 45.1 to degrees fahrenheit. These foods should be held the proper cold holding temperature of 41 degree fahrenheit or below to prevent the growth of pathogens.]	, binet to 50.4 d at					
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEA1
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, clods.	hemica	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspection	on RI	EPEAT	Γ = re	peat v	violatio	n
Safe Food and Water	iN	OUT	N/O	N/A	cos	REPEAT
		0				

Food Establishment Inspection Re						
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			<b>o</b>	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			•	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	3		•	0		
46. Gloves used properly			0	0		

Inc	pecto	-
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10. 2. 5. 1. 4.4.4.4.		161	OUT	000	DEDEAT
Utensils, Equipment and Vending		IN	_	_	REPEAT
47A. Food & non-food contact surfaces cleanable	_	0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	t-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
es and Regulations adopted for use in Massachusetts only.					2
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
•					

Inspector

Acknowledged Receipt :

	Ju LStabil	shment Insp	bection R	eport -	FDA		:01	
rocedures	4 -				IN		REPEAT	
63. Food Allergy Awareness Requirement					0	0		
This item has Notes. See Footnote	e z at end of	questionnaire.						
ector		edged Receipt	_					Page 6

## Footnote 1

### Notes:

The food service staff placed these foods into the refrigerator until the next service. In future they will prepare these foods an hour or so before service and place in the refrigerator rather than prepare immediately before service and place directly into the cold holding display cabinet. This will allow the food to maintain a temperature of 41 degrees fahrenheit or below.

## Footnote 2

### Notes:

Operations manager, Kristin Smith, informed me that all staff receive annual training with respect to allergy awareness.

nspector	Acknowledged Receipt :	Page 7 of 7



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:	6/5/2018	<b>Business ID:</b>	1N2083
<b>Business:</b>	Brown Middle	School	
	125 Meadowl	brook Rd.	
	Newton, MA	02459	

Inspection: CN000440

**Section:** 2 **Phone:** 552-7409

Inspector: 1N11121 Derek Kwok

Reason: 1-Routine Results: No Follow-up R2

					<b></b>				
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate vinced and included the commissioner of Health / Ag Commissioner of Health / Ag Commissioner of Health. Failure to correct violations cited in this report may result in suspectablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	ent co censi orde	onstitu on or r r, you	tes ar evoca have i	orde tion o	er by the fight to a	ne ood a hearing.			
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obsen	ed_	02 Lo	w			
Foodborne Illness Complaint Investigated (All)   Involving More Than Two F	ersor	ns 🗆							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation									
Risk factors are improper practices or procedures identified as the most prevalent contribution. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	me illı	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1. PIC Present, Knowledge and Duties	•	0							
2. Certified Food Protection Manager	•	0		0					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT			
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0							
3B. Employee Reporting to PIC	•	0							
4. Proper Use of Restriction & Exclusion	0	0							
5. Clean-up of Vomiting and Diarrheal Events	•	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0						
6B. Preventing contamination when tasting	•	0	0						

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Inspector

Acknowledged Receipt : Newton Public School

Page 1 of 7

		Fo	ood Esta	blishmen	Inspection R	epor	t - FD	Α			
Good Hygienic Prac	ctices					IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge fi	rom eyes, r	nose, and	l mouth			0	0	0			
Control of Hands as	a Vehicle	of Contan	nination			IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean	& properly	washed				0	0	0			
8B. Where to wa	ish, hand a	antiseptics				0	0	0			
<ol><li>No bare hand of properly allowed</li></ol>	contact with	th RTE foo	od or a pre-a	approved alter	native procedure	0	0	0	0		
10A. Adequate ha	andwashin	ıg sinks pr	operly supp	lied and acces	ssible	0	0				
10B. Handwashi	ng sinks ac	ccesible w	ith proper s	ignage, handv	vashing aids	0	0				
Approved Sources						IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, j	juice, bottle	ed water, h	nermetically	sealed food,	game animals	0	0	0	0		
11B. Packaged f	foods, label	ling, whole	e muscle be	ef		0	0	0	0		
11C. Obtaining ra	aw fish, pa	ackaged m	eat & poultr	ry, eggs		0	0	0	0		
12A. Food receive	ed at prope	er tempera	ature			0	0	0	0		
12B. Shipping an	d receiving	g frozen fo	od			0	0	0	0		
13. Food in good	condition, l	honestly p	presented, s	safe, & unadul	terated	0	0				
13B. Food packag	ge integrity	y				0	0				
14A. Required red	cords availa	lable: shel	llstock tags,	parasite destr	ruction	0	0	0	0		
14B. Missing she	ellstock tag	js, destruc	tion			0	0	0	0		
14C. Parasite des	struction- st	storing raw	/partially co	oked fish		0	0	0	0		
Protection from Con	ntamination	1				iN	OUT	N/O	N/A	cos	REPEAT
15A. Food separa	ated & prote	tected				0	0	0	0		
15B. Cleaning eq	uip/utensils	s/food cor	ntainers			0	0	0	0		
16A. Food-contac	ct surfaces:	: cleaned	& sanitized	immersion 17	1° F and above	0	•		0		
*Frequency of Sanitization of Utensils and Food-Contact Surfaces of Equipment [Currently the establishment is using a sanitizing solution as a "Cleaner" for equipment that is not being washed at the 3- bay sink. Sanitizer is NOT a cleaner. The instructions on the sanitizer manufacturer label states to clean first with a detergent, rinse THEN sanitize. Cleaning is always a three (3) step process: Wash, Rinse then Sanitize. Follow the instructions on the chemical manufacturer's label. A container with soapy water shall be available for proper cleaning. The use of Green Buckets is HIGHLY recommended. Sanitizer also does not remove allergens. To remove allergens use a soapy water solution. If a surface needs to be cleaned from crumbs or ingredients (not allergens or raw meats) use a disposable paper towel. Use once and dispose. Review and train the staff on proper cleaning procedures. See violations #48 4-603.14 and 4- 603.16 for additional cleaning comments.]											

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Food Establishment Inspection Report - FDA Protection from Contamination IN OUT N/O N/A COS REPEAT Fail Notes 4-703.11 \*Methods of Sanitization - Hot Water and Chemical [An employee stated that they are using a 15 second contact time for equipment being sanitized at the 3-bay sink. The directions of use on the chemical manufacturer label requires a 60 second contact time. Follow the directions of use on the chemical manufacturer label and use a 60 second contact time. ] 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 18A. Proper cooking time & temperatures 0 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 O 0 0 П П 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding 0 0 0 0 0 0 0 0 20. Proper cooling time & temperatures 0 0 0 0 21. Proper hot holding temperatures Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [Chili in one of the right side hot holding units was observed at 118-120\*F towards the top of the chili in the container. The temp towards the bottom of the chili container was observed over 135\*F. Occasionally stir food products in hot holding units to distribute heat. Except during preparation, cooking, or cooling, or when time is used as the public health control, TCS (Time / Temperature Control for Safety Food) Food shall be maintained at 135\*F or above.] 22. Proper cold holding temperatures 0 0 0 Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) The following TCS (Time / Temperature Control for Safety Food) foods had the following internal temperatures: middle cold holding station (cold plate): cut tomatoes 48.7\*F and cut lettuce 49.4\*F. Employees stated that both food items were cut and placed in this station prior to service. Maintain the internal temperature of TCS Foods at 41\*F or below.1 0 23. Proper Date Marking 0 0 0 23B. TCS Foods Disposition 0 0 0 0 0 0 24A. Time as a public health control: procedures 0 0 24B. Time as a public health control: temperatures & discarding food 0 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 0 0 

Dad Kil

Consumer Advisor								
CONSUMINO AUVISOR	у		] IN	OUT	N/O	N/A	cos	REPEA
25. Consumer a	dvisory provided for r	aw or undercooked foods	0	0		•		
Highly Susceptible	Populations (HSP)		IN	OUT	N/O	N/A	cos	REPEA
26A. Pasteurize	d foods used; prohibit	ed foods not offered	0	0		0		
26B. Reservice	of foods		0	0		•		
Chemical			] IN	OUT	N/O	N/A	cos	REPEA
27. Food additiv	es: approved and pro	perly used	0	0		0		
28A. Toxic subs	tances identified, stor	ed and used	•	0		0		
28B. Poisonous storage	s materials, sanitizers,	additives, medicines restriction, separation,	0	•		0		
28C. Conditions		[A container of Handy Clean Hand Sanitizin Wipes were observed being stored next to thermometer and alcohol swabs. When ask about the hand wipes, an employee stated they are using them to clean the thermome probe when alcohol swabs run out. This produces not appear to be approved for food co surfaces. Employee moved the wipes away the thermometer. Do not use this product to food contact surfaces. Poisonous or toxic n shall be used according to the manufacture directions included in labeling, and, for a permanufacturer's label instructions that state is allowed in a food establishment. Failure a properly use poisonous or toxic materials of dangerous. Many poisonous or toxic materials of the different contains and consumers through contact or the contamination of food. Alway the chemical manufacture label for use instructions. The label must state "for sanitifood contact surfaces" etc. ]	a ted that ter coduct ontact of from colean naterials r's use esticide, that use o an be falls failure in direct is read	0		0		
			T					_
conformance with	Approved Procedures		I IN	OUT	N/O			REPEA.
	29A. Compliance with variance, specialized process, & HACCP plan					0		
29A. Compliance				_				
29A. Compliance	ice- HACCP, reduced the approved procedure	l oxygen packaging w/out variance, es	0	0		0		
29A. Compliance 29B. Treating ju		, , , , , , , , , , , , , , , , , , , ,	0	0		<b>⊙</b>		

Inspector

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Safe Food and W	fe Food and Water				IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized	d eggs used	where	required		0	0				
31A. Water & id	ce from appr	oved	source		0	0				
31B. Sampling	, alternative	water	supply		0	0		0		
Fail Notes	5-104.12	food [The Emp not a com	native water supply- water available in establishment water supply for the 3-bay sink is cur loyees are filling the 3-bay with an out an approved water source. Employees mercially bottled water to fill the 3-bay by water supply is resolved.	rently shut of tside hose. To s will now use	f. his is					
31C. Sampling	report				0	0		0		
32. Variance of	otained for sp	oecial	zed processing methods		0	0		0		
Food Temperature	Food Temperature Control					OUT	N/O	N/A	cos	REPEAT
33A. Proper co	oling method	ls use	d; adequate equipment for temperatu	re control	0	0				
33B. Frozen fo	od				0	0				
34. Plant food μ	roperly cook	ced fo	hot holding		0	0	0	0		
35. Approved the	35. Approved thawing methods used					0	0	0		
36A. Thermome	36A. Thermometers provided and accurate					0				
36B. Thermom	eters functio	n pro	perly		0	0				
Food Identification	1						IN	OUT	cos	REPEAT
37A. Food prop	erly labeled;	origi	al container				•	0		
37B. Food labe	els, labeling o	of ing	edients				0	•		
Fail Notes										
Prevention of Food	d Contamina	ition					IN	OUT	cos	REPEAT
38A. Insects, ro	dents, & ani	mals	not present				0	0		
38B. Handling	prohibition, o	contro	ling pests, prohibiting animals				0	0		
39A. Contamina	ation prevent	ted du	ring food storage				0	0		
39B. Food disp	39B. Food display; ice used as an exterior coolant prohibited as an ingredient						0	0		
39C. Consume	39C. Consumer self-service operations- utensils and monitoring						0	0		
40A. Personal cleanliness- prohibition jewelry							0	0		

Darl Kil

		Food Establishment Inspection Report - FI	)A			
Prevention of Foo	d Contamin		IN	OUT	cos	REPEAT
40B. Maintena	ince of finge	mails	0	0		
41. Wiping clot	hs; properly	used and stored	0	0		
42A. Washing	Produce - fo	llowing chemical manufacturers label	0	0		
42B. Washing	produce		0	0		
42C. Washing	produce- ch	emicals	0	0		
Proper Use of Ute	ensils		IN	OUT	cos	REPEAT
43. In-use uten	sils; properl	y stored	0	0		
44. Utensils, ed	quipment & I	inens; properly stored, dried, and handled	0	0		
45A. Single-us	se/ single se	rvice articles properly stored and used, required	0	0		
45B. Single-us contamination	se/service ar	ticles use limitation, kitchenware and tableware preventing	0	0		
46. Gloves use	d properly		0	0		
Utensils, Equipme	ent and Vend	ding	IN	OUT	cos	REPEAT
47A. Food & no	on-food cont	act surfaces cleanable	0	0		
47B. Food con service	itact surface	s /utensils cleanability, molluscan shellfish tanks, consumer self-	0	0		
47C. Properly shellfish tanks	designed ch	aracteristics: food and non-food contact surfaces, molluscan	0	0		
48A. Warewasi	hing facilities	s: installed, maintained, & used; test strips	0	0		
48B. Operation	nal warewas	hing machines	0	0		
Fail Notes						
40 New Food	hall ore 3) off	0		П		
49 Non-food co	ontact surfac	res clean	(•)	O	1.1	

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	Physical Facilities	IN	OUT	N/A	cos	REPEAT
	50. Hot & cold water available; adequate pressure	0	0			
	51A. Plumbing installed; proper backflow devices	0	0			
	51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
	51C. Approved system and cleanable fixtures, service sink	0	0	0		
	52A. Sewage and waste water properly disposed	0	0			
	52B. Grease traps easily accessible for cleaning	0	0			
	52C. Removing mobile food establishment waste	0	0	0		
	53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
	53B. Toilet tissue availability	0	0			
	54. Garbage & refuse properly disposed; facilities maintained	0	0			
	55A. Physical facilities installed, maintained, & clean	0	0			
	55B. Private homes and living or sleeping quarters, use prohibition	0	0			
	56. Adequate ventilation & lighting; designated areas used	0	0			
MΑ	SSACHUSETTS ONLY REGULATIONS					
Rul	es and Regulations adopted for use in Massachusetts only.					
[	Facilities		IN	OUT	cos	REPEAT
	57A. Catering		0	0		
	57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
	57C. Contents of plans and specifications, preoperational inspections		0	0		
	58. Mobile Food Operations		0	0		
	59. Temporary Food Establishments		0	0		
	60. Residential Kitchens		0	0		
	Procedures		IN	OUT	cos	REPEAT
	61. Anti-choking Procedures		0	0		
	62. Tobacco Products: Notice and Sale		0	0		
	63. Food Allergy Awareness Requirements		•	0		

Dad Kil

Inspector

Acknowledged Receipt : Newton Public School



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food	Establishment	Inspection	Report -	FDΔ
roou		INSDECTION	Kenorr -	$\Gamma U H$

Risk Category 02

Insp Date: 10/9/2018

Business ID: 1N2083

Inspection: 6N000051

Business: Brown Middle School 125 Meadowbrook Rd. Section: 2

Phone: 552-7409

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

Risk Level Observed 02 Low

Newton, MA 02459

Est. Type 1 - Food Svc Establis License/Permit #

Inspection Summary			

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing, The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.

	Foodborne Illness Complaint Investigated (All)   Involving More Than Two F	erso	ns 🗆				
F	OODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
С	ompliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Ma	arked in appropriate box for COS and/or R. COS = corrected on-site during inspection	on R	= repe	at vio	lation	1	
	tisk factors are improper practices or procedures identified as the most prevalent contril jury. Public Health Interventions are control measures to prevent foodborne illnesses o			s of fo	odbo	orne illi	ness or
	Supervision	IN	OUT	N/O	N/A	cos	REPEAT
	1. PIC Present, Knowledge and Duties	•	0				
	2. Certified Food Protection Manager	0	0		0		
	Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
	3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
	3B. Employee Reporting to PIC	0	0				
	4. Proper Use of Restriction & Exclusion	0	0				
	5. Clean-up of Vomiting and Diarrheal Events	0	0				
	Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
	6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
	6B. Preventing contamination when tasting	0	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 7

#### Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth 0 0 0 N/O N/A COS REPEAT Control of Hands as a Vehicle of Contamination IN OUT 8A. Hands clean & properly washed 0 0 O 0 0 0 8B. Where to wash, hand antiseptics 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids Approved Sources IN OUT N/O N/A COS REPEAT 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 0 0 12A. Food received at proper temperature 0 0 12B. Shipping and receiving frozen food 0 0 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 0 O 0 0 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 0 0 0 0 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN N/O N/A COS REPEAT OUT 0 0 0 0 15A. Food separated & protected 15B. Cleaning equip/utensils/food containers 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F O O 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) COS REPEAT IN OUT N/O N/A 18A. Proper cooking time & temperatures O 0 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 20. Proper cooling time & temperatures

183AL

21. Proper hot holding temperatures

0

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0

Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) The temperature of the chilli was 184.6 degrees fahrenheit at the bottom of the container but 117.3 degrees fahrenheit near the top the the container. It is necessary to occasionally stir food products in hot holding units to distribute heat. Except during preparation, cooking, or cooling, or when time is used as the public health control, TCS (Time / Temperature Control for Safety Food) food shall be maintained at 135\*F or above.1 22. Proper cold holding temperatures 0 0 ablaThis item has Notes. See Footnote 1 at end of questionnaire. Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The temperature of the lettuce and tornatoes in the cold holding unit was 51.8 and 49.3 degrees fahrenheit respectively. It seems that this particular cold holding unit may not be able to keep foods at or below 41 degrees fahrenheit. It is necessary that the internal temperature of TCS foods is maintained at 41 degrees fahrenheit or below. Repair or replace any cold holding unit that is unable to keep foods at or below 41 degrees fahrenheit.] 23. Proper Date Marking 0 0 0 23B. TCS Foods Disposition 0 0 0 0 0 0 0 0 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 0 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 O 0 0 OUT N/O N/A COS REPEAT Consumer Advisory IN 0 0 0 25. Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations (HSP) IN OUT N/O N/A COS REPEAT 0 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 0 0 26B. Reservice of foods Chemical OUT N/O N/A COS REPEAT IN 0 0 27. Food additives: approved and properly used 0 0 0 0 28A. Toxic substances identified, stored and used 0 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 0 0 0 28C. Conditions of Use: law Conformance with Approved Procedures OUT N/O N/A COS REPEAT IN O 0 0 29A. Compliance with variance, specialized process, & HACCP plan

1 ASSAL

conformance with approved procedures

29B. Treating juice- HACCP, reduced oxygen packaging w/out variance,

0 0

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Food Establishment Inspection Re Conformance with Approved Procedures	IN			N/A	cos	REPEAT
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, coods.	hemic	als, an	d phy	sical (	object	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEA <sup>-</sup>	Γ = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			•	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			•	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			•	0		
41. Wiping cloths; properly used and stored			•	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		

Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		•	0		
45A. Single-use/ single service articles properly stored and used, required		•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0		
46. Gloves used properly		•	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	<u>-</u>	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
ASSACHUSETTS ONLY REGULATIONS				1	
es and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		_
57R. When plans are reviewed, prerequisite for operations, valid permit		0	0	П	П

VASSAL

Inspector

Acknowledged Receipt : Tim Viveiros

Page 5 of 7

Food Establishment Inspection Repo	nt - FDA			
Facilities	IN	OUT	cos	REPEAT
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

MASSAN

Inspector

Acknowledged Receipt : Tim Viveiros

#### Footnote 1

Notes:

This is a repeat violation from the last inspection.

The cold holding unit containing the letttuce and tomatoes does not appear to be keeping these foods at the required temperature of 41 degrees fahrenheit or below. The cold holding unit that containing the tuna mayonnaise and the tomato/cucumber mix, recorded temperatures of 37.4 and 40.3 degrees fahrenheit respectively.

VASSAL



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/3/2019

Business ID: 1N2083

Inspection: 6N000129

Business: Brown Middle School

Section: 2

125 Meadowbrook Rd.

Phone: 552-7409

Newton, MA 02459

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

			1010	,	ap i c	_
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate value of the commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in substablishment permit and cessation of food establishment operations. If aggrieved by thing the request must be in writing and submitted to the Commissioner of Health at the above his order.	gent c spensi s orde	onstitu on or r er, vou	tes ar evoca have	orde tion of the ri	er by the fact to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	01 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🛚				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect  Risk factors are improper practices or procedures identified as the most prevalent contri	ion R	= repe	at vio	lation		ness or
njury. Public Health Interventions are control measures to prevent foodborne illnesses	or inju	у.	3 01 10		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	1033 01
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt : Tim Viveiros

#### Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 O O 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination IN OUT N/O N/A COS REPEAT 0 0 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Approved Sources IN OUT N/O N/A COS REPEAT 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 12A. Food received at proper temperature 0 0 O 0 0 12B. Shipping and receiving frozen food 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 O 13B. Food package integrity O O 0 0 14A. Required records available: shellstock tags, parasite destruction O 0 0 0 14B. Missing shellstock tags, destruction 0 O 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN COS REPEAT OUT N/O N/A 15A. Food separated & protected 0 0 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 0 0 0 18A. Proper cooking time & temperatures 0 0 0 ⊚ 18B. Whole meat cooking and serving, storing 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 20. Proper cooling time & temperatures 0 0

Messin

21. Proper hot holding temperatures

0

0 0

Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [The temperature of the TCS foods (chicken burgers) in the hot holding unit had a temperature of 117.3 degrees F. Maintaining TCS (time/temperature control for safety) food at a temperature of 135 degrees F or greater during hot holding is sufficient to prevent the growth of pathogens and is therefore an effective measure in the prevention of foodborne illness.] 22. Proper cold holding temperatures 0 0 0 0 23. Proper Date Marking 0 0 0 23B. TCS Foods Disposition 0 0 0 0 0 0 0 0 24A. Time as a public health control: procedures O 0 0 0 24B. Time as a public health control: temperatures & discarding food 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 IN OUT N/O N/A COS REPEAT Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods 0 0 0 OUT N/O N/A COS REPEAT Highly Susceptible Populations (HSP) IN 26A. Pasteurized foods used; prohibited foods not offered O O 0 П 0 0 0 26B. Reservice of foods П Chemical OUT N/O N/A COS REPEAT IN O 0 0 П 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 0 0 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 storage 28C. Conditions of Use: law 0 0 COS REPEAT Conformance with Approved Procedures IN OUT N/O N/A 29A. Compliance with variance, specialized process, & HACCP plan 0 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures O 0 0 29C. When HACCP plan is required **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water OUT N/O N/A COS REPEAT IN 0 0 30. Pasteurized eggs used where required 0 0 31A. Water & ice from approved source

MESM

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Safe Food and Water ΙN OUT N/O N/A COS REPEAT O O 0 31B. Sampling, alternative water supply 31C. Sampling report O 0 0 0 0 0 32. Variance obtained for specialized processing methods OUT N/O N/A COS REPEAT Food Temperature Control IN 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 33B. Frozen food 0 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 36B. Thermometers function properly 0 0 Food Identification IN OUT COS REPEAT 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination IN COS REPEAT 0 0 38A. Insects, rodents, & animals not present 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 0 0 40B. Maintenance of fingernails 41. Wiping cloths; properly used and stored 0 0 П 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 42C. Washing produce- chemicals 0 0 Proper Use of Utensils COS REPEAT IN OUT 0 0 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending IN **OUT COS REPEAT** 

Messin

47A. Food & non-food contact surfaces cleanable

0 0

Food Establishment Inspection Report	- F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	•		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Inspector

Acknowledged Receipt: Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/27/2017 Business: Burr School

171 Pine St.

Newton, MA 02466

Business ID: 1N2088

Inspection: CN000313

Section: 4

**Phone:** 559-9360

Inspector: RS764 John McNally

Reason: 1-Routine
Results: No Follow-up

	\C3u	11.5.	<b>4010</b>	11000	up	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ac Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	ent co pensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	er by the fight to a	e ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Observ	ved _	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable						
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation	ļ	
Risk factors are improper practices or procedures identified as the most prevalent contri injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	0	0				
C. Duties of PIC	0	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
B. Preventing contamination when tasting	0	0	0			
5. No discharge from eyes, nose, and mouth	0	0	0			

John Mcholg R5

Inspector

Acknowledged Receipt : DAVID HULET!

Page 1 of 5

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John Meholy R5

Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
B. Restriction presence and use, restriction and storage of medicines	0	0		0		
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, c foods.	hemic	als, an	nd phy	sical ·	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspect	ion R	EPEA	T = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos i	REPEAT
24. Water & ice from approved source	0	0	0	0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0			
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	•	0	0	0		
B. Thermometers function properly	•	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			0	0		
Fail Notes 3-602.11 [590.004(J)] *Labelling of Ingredients [some packaged food did not have all the	ingred	ients li				
Prevention of Food Contamination			_			REPEAT
30A. Insects, rodents, & animals not present			<b>o</b> .	0		_
B. Handling prohibition, controlling pests, prohibiting animals			0	0		
31A. Contamination prevented during food storage			0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			0	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			0	0		
34. Washing fruits & vegetables			0	0		

John M. July RS

Inspector

Acknowledged Receipt : DAVID HULETI

Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			0	0		
38. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscar tanks	n shell	lfish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
Fail Notes 4-601.11 (B&C) *Equipment, Food-Contact Surfaces, Nonfood-C and Utensils [utensil drawer in stainless table needs cleaning.		t Surfa	ces,			
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	•	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	0	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	0	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	0	0				
SSACHUSETTS ONLY REGULATIONS						
es and Regulations adopted for use in Massachusetts only.						
Facilities			IN C	UT (	cos	REPEAT
49A. When plans are reviewed, prerequisite for operations-valid permit			0	0		

John M. Proly 125

Inspector

Acknowledged Receipt : DAVID HULETI

#### Food Establishment Inspection Report - FDA Facilities IN OUT COS REPEAT 0 B. Contents of plans and specifications, preoperational inspections 0 Procedures OUT COS REPEAT 0 0 50. Anti-choking Procedures 0 51. Tobacco Products: Notice and Sale 0

John M. Rolf RS

Inspector

Acknowledged Receipt : DAVID HULETI



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 1/29/2018 Business: Burr School

171 Pine St.

Business ID: 1N2088

Inspection: 6N000016

Section: 4

Phone: 559-9360

Inspector: 1N11123 Nicola Assan

Newton, MA 02466		on: 1			up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the about this order.	Agent of Ispensions order	onstitu ion or r er, you	tes ar evoca have	ordention of the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗌				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec					l	
Risk factors are improper practices or procedures identified as the most prevalent continuous. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	0	•		0		
Fail Notes 2-102.12 (A) Certified food protection manager [The person in charge (PIC) did not have a serve s certificate. One means by which a person in charg demonstrate required knowledge of food safety is through certification by passing an examination the part of an accredited program.]	e may					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				

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Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
This item has Notes. See Footnote 1 at end of questionnaire.						
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	•	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	•	0		0		
This item has Notes. See Footnote 2 at end of questionnaire.						
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		•		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		

Inspector	Acknowledged Receipt:

Time/Temperature Control for Safety Food (TCS Food)   IN OUT N/O N/A COS REPEAT   18C. Microwave cooking of raw animal foods   O O O O O O O O O O O O O O O O O O			Food Establishment Inspection F	eport	(- FL	А			
19. Proper reheating procedures for hot holding 20. Proper cooling time & temperatures 21. Proper hot holding temperatures 21. Proper hot holding temperatures 3-801.16 (A) 3-801.16 (A) 4-10.5 foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) If the temperature of the food in the hot holding unit was 120 degrees F or greater during hot holding sufficient to prevent the growth of photogens and is therefore an effective measure in the prevention of foodborne illness.]  22. Proper cold holding temperatures 3. Proper Date Marking 3. Proper Dat	Time/Temperature	Control for Sat	20 Capture Visit 1 (20)				N/A	cos	REPEA
20. Proper cooling time & temperatures  21. Proper hot holding temperatures  21. Proper hot holding temperatures  22. Proper hot holding temperatures  3-501.16 (A) **Hot TCS foods Maintained at or Above 1350F, Also for whole meat roasts (130F and above)  [The temperature of the food in the hot holding unit was 123 degrees F. Maintaining food at a temperature of 135 degrees F. or greater during hot holding is sufficient to prevent the growth of pathogens and is therefore an effective measure in the prevention of foodborne illness.]  22. Proper cold holding temperatures  23. Proper Date Marking  23B. TCS Foods Disposition  24A. Time as a public health control: procedures  24B. Time as a public health control: temperatures & discarding food  24C. Time as a public health control: highly susceptible population (HSP)  25. Consumer Advisory  26. Consumer Advisory  27. Food additives: approved and properly used  28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage  28C. Conditions of Use: law  29C. Conformance with Approved Procedures  29C. When HACCP plan is required	18C. Microwave	e cooking of raw	animal foods	0	0	0	0		
21. Proper hot holding temperatures  This item has Notes. See Footnote 3 at end of questionnaire.  Fall Notes  3-501.16 (A) "Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [The temperature of the food in the hot holding unit was 123 degrees F. Maintaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a temperature of 135 degrees F. Grantaining food at a fixed food prevent the growth of plantaining food at a fixed food prevent the growth of plantaining food food prevent the growth of foodborne illness.]  22. Proper Date Marking  23. Proper Date Marking  23. Proper Date Marking  24. Time as a public health control: procedures  24. Time as a public health control: procedures  24. Time as a public health control: temperatures & discarding food  24. Time as a public health control: highly susceptible population (HSP)  IN OUT N/O N/A COS REPEA*  25. Consumer Advisory  25. Consumer advisory provided for raw or undercooked foods  O O O O O O O O O O O O O O O O O O O	19. Proper rehe	ating procedure	s for hot holding	0	0	0	0		
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Consumer Advisory  25. Consumer advisory provided for raw or undercooked foods  OOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOO	24B. Time as a	public health co	ntrol: temperatures & discarding food	0	0	0	0		
25. Consumer advisory provided for raw or undercooked foods  O O O O C C C REPEA:  26A. Pasteurized foods used; prohibited foods not offered  26B. Reservice of foods  O O O O O O O C C C C REPEA:  27. Food additives: approved and properly used  28A. Toxic substances identified, stored and used  28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage  28C. Conditions of Use: law  Conformance with Approved Procedures  IN OUT N/O N/A COS REPEA:  29A. Compliance with variance, specialized process, & HACCP plan  29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures  29C. When HACCP plan is required  O D O O O O O O O O O O O O O O O O O	24C. Time as a	public health co	ntrol: highly susceptible population (HSP)	0	0	0	0		
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26B. Reservice of foods  Chemical  IN OUT N/O N/A COS REPEAT  27. Food additives: approved and properly used  28A. Toxic substances identified, stored and used  28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage  28C. Conditions of Use: law  Conformance with Approved Procedures  IN OUT N/O N/A COS REPEAT  29A. Compliance with variance, specialized process, & HACCP plan  29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures  29C. When HACCP plan is required  COD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into	Highly Susceptible	Populations (H	SP)	] IN	OUT	N/O	N/A	cos	REPEA
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storage  28C. Conditions of Use: law  © O O □ □  Conformance with Approved Procedures  1N OUT N/O N/A COS REPEAT  29A. Compliance with variance, specialized process, & HACCP plan  29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures  29C. When HACCP plan is required  O O O O □ □  OD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into sections.	28A. Toxic subs	tances identifie	d, stored and used	•	0		0		
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conformance with approved procedures  29C. When HACCP plan is required  OD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into is.	29A. Compliand	e with variance,	specialized process, & HACCP plan	0	0		0		
OD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into s.	29B. Treating ju conformance wi	uice- HACCP, re th approved pro	educed oxygen packaging w/out variance, cedures	0	0		0		
d Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ls.	29C. When HA	CCP plan is req	uired	0	0		0		
ds.	OD RETAIL PRAC	TICES							
	ds.								

Safe Food and W	ater				IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required				0	0					
31A. Water & id	ce from appro	oved	ource		•	0				
31B. Sampling	g, alternative v	water	supply		0	0		0		
31C. Sampling	g report				0	0		•		
32. Variance of	btained for sp	ecial	ed processing methods		0	0		0		
Food Temperature	e Control				IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper co	oling method	s use	l; adequate equipment for ten	nperature control	0	0				
33B. Frozen fo	ood				0	0				
34. Plant food p	properly cook	ed fo	hot holding		0	0	0	0		
35. Approved the	hawing metho	ods u	ed		0	0	0	0		
36A. Thermome	eters provide	d and	accurate		0	0				
36B. Thermom	neters function	n pro	erly		0	0				
Food Identification	n						IN	OUT	cos	REPEAT
37A. Food prop	erly labeled;	origir	al container				0	0		
37B. Food labe This item h		which an in pois of ingi	aging. Consumers may be all h may result in severe medica gredient from unlabelled cont oning.] edients stnote 4 at end of questionn	al consequences.The ainers could result in	mista	ken us		•		
Fail Notes	3-602.11 (B	35)	Labeling of major food allerge The sandwiches (cheese; per abelled with the list of ingredic enables a consumer to make packaged food product. There ingredients accurately describ food. This will also prevent allo medical consequences.]	anut butter and jelly) vents. A list of ingredie an informed decision fore it is important the all of the ingredient	nts or about at the s pres	n a lab t a list of sent in	the			
Prevention of Food	d Contaminat	tion					IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & anin	malsı	ot present				0	0		
38B. Handling	prohibition, c	ontro	ing pests, prohibiting animals				0	0		
39A. Contamina	ation prevente	ed du	ing food storage				0	0		
39B. Food disp	olay; ice used	as a	exterior coolant prohibited as	an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring					•	0				
40A. Personal o	cleanliness- p	rohib	tion jewelry				0	0		
40B. Maintenar	nce of fingem	nails					0	0		

Inspector

Acknowledged Receipt :

#### Food Establishment Inspection Report - FDA Prevention of Food Contamination OUT COS REPEAT IN 0 0 41. Wiping cloths; properly used and stored 42A. Washing Produce - following chemical manufacturers label 0 0 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals Proper Use of Utensils COS REPEAT IN OUT 0 43. In-use utensils; properly stored 0 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination 0 0 46. Gloves used properly Utensils, Equipment and Vending IN OUT COS REPEAT 0 0 47A. Food & non-food contact surfaces cleanable 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 0 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 0 0 48B. Operational warewashing machines 0 0 49. Non-food contact surfaces clean Physical Facilities COS REPEAT OUT N/A IN 50. Hot & cold water available; adequate pressure 0 0 0 0 51A. Plumbing installed; proper backflow devices 51B. Prohibiting a cross-connection, inspection and servicing system 0 0 0 51C. Approved system and cleanable fixtures, service sink 0 0 0 52A. Sewage and waste water properly disposed 0 52B. Grease traps easily accessible for cleaning 0 0 0 0 0 52C. Removing mobile food establishment waste 0 53A. Toilet facilities; properly constructed, supplied, & cleaned 0 0 53B. Toilet tissue availability 0 54. Garbage & refuse properly disposed; facilities maintained 0 0 55A. Physical facilities installed, maintained, & clean 0 0 0 55B. Private homes and living or sleeping quarters, use prohibition 0 0 0 56. Adequate ventilation & lighting; designated areas used

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MASSACHUSETTS ONLY REGULATIONS				
Rules and Regulations adopted for use in Massachusetts only,				
Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

### Footnote 1

## Notes:

Although there is a paper towel dispenser, it is not easily accessible after using the hand wash sink. It is recommended that the paper towel dispenser is relocated near the hand wash sink.

### Footnote 2

#### Notes:

There was no water in any of the 3 sinks at time of inspection. The PIC informed me that she normally doesn't fill the sinks until she is ready to wash the dishes as she does not want the water to go cold. Therefore, I could not test the concentration of the sanitizing solution but there are test strips available.

#### Footnote 3

#### Notes:

The PIC informed me that she has requested that the hot holding unit be repaired or replaced since although it is set to maz (180 degrees F) the temperature of the unit does not reach 135 degrees F.

### Footnote 4

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N	•	т.	0	c	•

The PIC (Janine) informed me that she has put in a request for labels but has yet to receive them.

Inspector	Acknowledged Receipt	Page 7 of 7



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/8/2018 Business: Burr School

171 Pine St.

Newton, MA 02466

Business ID: 1N2088

Inspection: 6N000064

Section: 4 Phone: 559-9360

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

	Kesu	its: P	NO FC	MOIIG	-up K	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ac Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o pensi s orde	onstitu on or r r, you	tes ar evoca have	n orde ation o the rig	er by the fight to	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two I	Persoi	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti					1	
Risk factors are improper practices or procedures identified as the most prevalent contri						ness or
njury. Public Health Interventions are control measures to prevent foodborne illnesses of						
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	•	0		0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				□ √26
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	0	0	0			
-						

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Good Hygienic Practices IN 7. No discharge from eyes, nose, and mouth 0 0 0 Control of Hands as a Vehicle of Contamination IN OUT N/O N/A COS REPEAT 0 O 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 O 0 properly allowed 0 0 10A. Adequate handwashing sinks properly supplied and accessible 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Approved Sources N/O N/A COS REPEAT 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef O 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs O 0 0 0 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 0 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 13B. Food package integrity 0 0 0 O 0 O 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 0 O O 0 14C. Parasite destruction- storing raw/partially cooked fish O O O 0 Protection from Contamination IN OUT N/O N/A COS REPEAT O 15A. Food separated & protected 0 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 0 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 0 0 0 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding 0 0 0 0 

Meson

20. Proper cooling time & temperatures

21. Proper hot holding temperatures

Inspector

Acknowledged Receipt : Tim Viveiros

0 0

0

0 0

0 0

Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) The temperature of the grilled cheese sandwiches in the hot holding unit was 94.6 deg F. Except during preparation, cooking or cooling, or when time is used as the public health control, TCS (time/temperature control for safety food) food shall be maintained at 135 deg F or above.] 0 0 22. Proper cold holding temperatures Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The temperature of the food (cold meat salad sandwiches) in the refrigerator was 52.7 deg F (the thermometer in the refrigerator was reading 54 deg F). Maintain the temperature of TCS foods at 41 deg F and below.] 23. Proper Date Marking 0 0 0 23B. TCS Foods Disposition 0 0 0 0 24A. Time as a public health control: procedures 0 0 0 0 0 O O 0 24B. Time as a public health control: temperatures & discarding food 0 O 0 0 24C. Time as a public health control: highly susceptible population (HSP) IN OUT N/O N/A COS REPEAT Consumer Advisory 0 0 25. Consumer advisory provided for raw or undercooked foods 0 OUT N/O N/A COS REPEAT Highly Susceptible Populations (HSP) IN 0 O 0 26A. Pasteurized foods used; prohibited foods not offered O O 0 26B. Reservice of foods Chemical IN OUT N/O N/A COS REPEAT 0 0 0 27. Food additives: approved and properly used 0 0 0 28A. Toxic substances identified, stored and used 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0  $\circ$ storage 0 0 28C. Conditions of Use: law Conformance with Approved Procedures IN OUT N/O N/A COS REPEAT 29A. Compliance with variance, specialized process, & HACCP plan O 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures 29C. When HACCP plan is required 0 0 0 GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Inspector

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	•	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing	1		0	0		

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Food Establishment Inspection Report	- F	AC			
Proper Use of Utensils		IN	OUT	cos	REPEAT
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self- service	F-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	•		
Fail Notes 4-501.19 Manual warewashing equipment, wash solution temperature [The temperature of the wash solution was 96.7 deg F. The te of the wash solution in MANUAL WAREWASHING EQUIPME be maintained at not less than 110 deg F or the temperature on the cleaning agent manufacturer's label instructions.]	NT s	hall			
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	iN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		

Inspector

Food Establishment Inspection Report - FDA										
Facilities	IN	OUT	cos	REPEAT						
59. Temporary Food Establishments	0	0								
60. Residential Kitchens	0	0								
Procedures	IN	OUT	cos	REPEAT						
61. Anti-choking Procedures	0	0								
62. Tobacco Products: Notice and Sale	0	0								
63. Food Allergy Awareness Requirements	0	0								

NASSON

Inspector

### Footnote 1

Notes:

PIC will be attending a serve safe training course on 12th November 2018 along with other school kitchen staff.

NASSON

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/7/2019
Business: Burr School

171 Pine St.

Newton, MA 02466

Business ID: 1N2088

Inspection: 6N000117

Section: 4

**Phone:** 559-9360

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

		-		_					
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / At Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent co spensions s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	or by the fight to a	ie food a hearing.			
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w			
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable									
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation					
Risk factors are improper practices or procedures identified as the most prevalent contribing. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1. PIC Present, Knowledge and Duties	0	0							
2. Certified Food Protection Manager	0	0		0					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT			
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0							
3B. Employee Reporting to PIC	0	0							
4. Proper Use of Restriction & Exclusion	0	0							
5. Clean-up of Vomiting and Diarrheal Events	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0						
6B. Preventing contamination when tasting	0	0	0						

MSSW Inspector

Food Establishment Inspection Report - FDA											
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT					
7. No discharge from eyes, nose, and mouth	0	0	0								
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT					
8A. Hands clean & properly washed	0	0	0								
8B. Where to wash, hand antiseptics	0	0	0								
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed $$	0	0	0	0							
10A. Adequate handwashing sinks properly supplied and accessible	•	0									
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0									
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT					
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0							
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0							
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	•							
12A. Food received at proper temperature	0	0	0	0							
12B. Shipping and receiving frozen food	0	0	0	0							
13. Food in good condition, honestly presented, safe, & unadulterated	0	0									
13B. Food package integrity	0	0									
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0							
14B. Missing shellstock tags, destruction	0	0	0	•							
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	•							
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT					
15A. Food separated & protected	•	0	0	0							
15B. Cleaning equip/utensils/food containers	0	0	0	0							
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0							
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0							
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0							
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0									
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT					
18A. Proper cooking time & temperatures	0	0	0	0							
18B. Whole meat cooking and serving, storing	0	0	0	0							
18C. Microwave cooking of raw animal foods	0	0	0	•							
19. Proper reheating procedures for hot holding	0	0	0	0							
20. Proper cooling time & temperatures	0	0	0	0							
21. Proper hot holding temperatures	0	•	0	0							

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This item has Notes. See Footnote 1 at end of questionnaire.

Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT \*Hot TCS foods Maintained at or Above 135oF, Also for Fail Notes 3-501.16 (A) whole meat roasts (130F and above) The temperature of the chicken nuggets in the hot holding unit was observed to be 127.4 degrees F. Except during preparation, cooking or cooling, or when time is used as the public health control, TCS (time/temperature control for safety) food shall be maintained at 135 degrees F.] 22. Proper cold holding temperatures 0 0 0 0 0 0 23. Proper Date Marking 0 0 0 0 0 23B. TCS Foods Disposition O 0 0 0 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food O 0 0 0 O 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) OUT N/O N/A COS REPEAT Consumer Advisory IN 0 0 0 П 25. Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations (HSP) IN OUT N/O N/A COS REPEAT 0 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 26B. Reservice of foods O 0 OUT N/O N/A COS REPEAT Chemical IN O 0 0 27. Food additives: approved and properly used 0 0 28A. Toxic substances identified, stored and used Θ 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 storage 28C. Conditions of Use: law 0 0 Conformance with Approved Procedures IN OUT N/O N/A COS REPEAT 0 0 0 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, O 0 0 conformance with approved procedures 0 0 0 29C. When HACCP plan is required GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation OUT N/O N/A COS REPEAT Safe Food and Water 0 0 30. Pasteurized eggs used where required 0 0 31A. Water & ice from approved source

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Inspector

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT O 0 0 31B. Sampling, alternative water supply O 0 0 31C. Sampling report 0 32. Variance obtained for specialized processing methods 0 0 Food Temperature Control OUT N/O N/A COS REPEAT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 0 0 0 0 36A. Thermometers provided and accurate 0 0 0 0 36B. Thermometers function properly COS REPEAT Food Identification IN OUT 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients OUT COS REPEAT Prevention of Food Contamination IN O 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals O 0 39A. Contamination prevented during food storage 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 42A. Washing Produce - following chemical manufacturers label 0 0 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals Proper Use of Utensils COS REPEAT IN 43. In-use utensils; properly stored 0 0 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 46. Gloves used properly COS REPEAT Utensils, Equipment and Vending IN OUT 0 0 

47A. Food & non-food contact surfaces cleanable

Food Establishment Inspection Report	- FL	DA.			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector Acknowledged Receipt : Tim Viveiros

Page 5 of 6

### Footnote 1

#### Notes:

The PIC records the temperature of the food in the hot holding unit daily. However, the time is recorded at 8.30 and two of the temperatures were recorded as 35 degrees celsius (requirement is >57.2 degrees celsius or 135 degrees F).

Please ensure that the time is recorded correctly and appropriately. For example, the temperature can be taken before food is placed in the unit and at half hour intervals after the food has been placed in the unit.

NREZAN

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/21/2016 Business: Cabot School

229 Cabot St.

Newton, MA 02460

Business ID: 1N2092

Inspection: 5N000244

Section: 1

Phone: 617-559-9400

Inspector: 1N81219 Kyle Simpson

Reason: 1-Routine

	Results: No Follow-up								
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate value of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in sugestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	or by the fight to a	e ood a hearing.,			
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	W			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	oplica	ble					
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation									
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illr	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1A. PIC Present	0	0							
B. Cert. food manager, knowledge, no critical violations	0	0							
C. Duties of PIC	0	0							
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT			
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0					
3. Proper use of restriction and exclusion	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0						
B. Preventing contamination when tasting	0	0	0						
5. No discharge from eyes, nose, and mouth	0	0	0						

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Inspector

Acknowledged Receipt : Kimberly Scaltreto

Page 1 of 4

Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	•	0	0			
B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	•	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	0	0				
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	•	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	•	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	0	0	0	0		
16. Proper reheating procedures for hot holding	0	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	•	0	0	0		
19. Proper cold holding temperatures	•	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
B Restriction presence and use restriction and storage of medicines	0	0		0	П	П

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Food Establishment Inspection Re	por					
Chemical	IN	OUT	N/O	N/A	cos	REPEA
C. Storage- other personal care items	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	hemic	als, an	d phy	sical	objects	into
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEA	T = re	peat v	/iolatio	n
Safe Food and Water	IN	OUT	N/O	N/A	COS F	REPEAT
24. Water & ice from approved source	0	0	0	0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEA
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	•	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEA
29A. Food properly labeled; original container			•	0		
B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPE
30A. Insects, rodents, & animals not present			0	0		
B. Handling prohibition, controlling pests, prohibiting animals			•	0		
31A. Contamination prevented during food storage			0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			•	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			•	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			•	0		
34. Washing fruits & vegetables			•	0		
Proper Use of Utensils			IN	OUT	cos	REPE
35. In-use utensils; properly stored			•	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
37A. Single-use/ single service articles properly stored and used, required			•	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			•	0		
38. Gloves used properly			•	0		

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Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-servic					
C. Properly designed characteristics: food and non-food contact surfaces, molluscar tanks	n shell	lfish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			•	0		
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	•	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	•	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	0	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	•	0				
MASSACHUSETTS ONLY REGULATIONS						
Rules and Regulations adopted for use in Massachusetts only.						
Facilities			IN O	UT (	cos r	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			iN	OUT	cos	REPEAT
50. Anti-choking Procedures			0	0		
51. Tobacco Products: Notice and Sale			0	0		

Thyle of

Inspector

Acknowledged Receipt : Kimberly Scaltreto

Page 4 of 4



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/9/2019

Business ID: 1N2092

Inspection: 6N000139

Business: Cabot School

Section: 1

229 Cabot St.

**Phone:** 617-559-9400

Reason: 1-Routine

Inspector: 1N11123 Nicola Assan

Newton, MA 02460 Results: Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate viped and Code. This report, when signed below by the Commissioner of Health / Ag Commissioner of Health. Failure to correct violations cited in this report may result in sussestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	ent co pensions orde	onstitu on or r r, you	tes ar evoca have	ordention of the rig	or by the fight to a	ie food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level C	Obser	ved _	02 Lo	w
Foodborne Illness Complaint Investigated (All) 🔲 Involving More Than Two f	Persor	ıs 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					T	
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	oplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on B		ot via	lation		
warked in appropriate box for COS and/or R. COS – corrected on-site during inspecti	OII K	- repe	at vio	allori		
Risk factors are improper practices or procedures identified as the most prevalent contril njury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
·						

Inspector

Acknowledged Receipt : Christina Flutie

Food Establishment Inspection Report - FDA IN OUT N/O N/A COS REPEAT Good Hygienic Practices Fail Notes 2-401.11 \*Eating, Drinking, or Using Tobacco [There was a food employee eating in the kitchen (food preparation area). Food employees shall eat, drink or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.] 0 0 0 6B. Preventing contamination when tasting 0 0 0 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT IN OUT 0 0 0 8A. Hands clean & properly washed 0 8B. Where to wash, hand antiseptics 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 Fail Notes 6-301.11 Handwashing Cleanser, Availability [There was no handwashing cleanser at any of the handwashing sinks in the kitchen. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.] 6-301.12 Hand Drying Provision There was no hand drying provision at any of the handwashing sinks in the kitchen. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: a) individual, disposable towels; or b) a continuous towel system that supplies the user with a clean towel; or c) a heated-air hand drying device; or d) a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.] 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 Approved Sources IN OUT N/O N/A COS REPEAT 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 O 0 0 0 0 0 0 12A. Food received at proper temperature 0 0 12B. Shipping and receiving frozen food 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 O 0 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish

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Protection from Contamination

OUT N/O N/A COS REPEAT

		Foo	d Establi	shment Inspection	Rep	oort	- FD	Α			
Protection from Co	ontamination					IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & prote	ected				0	0	0	0		
15B. Cleaning e	equip/utensils	s/food contai	iners			•	0	0	0		
16A. Food-conta	act surfaces:	cleaned & s	sanitized imm	ersion 171° F and above	:	0	0		0		
Fail Notes											
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F									0		
This item has Notes. See Footnote 1 at end of questionnaire.											
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils									0		
17. Proper disposition of returned, previously served reconditions, & unsafe food						0	0				
Time/Temperature Control for Safety Food (TCS Food)						IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper coo	king time & f	temperature	s			0	0	0	0		
18B. Whole mea	at cooking an	nd serving, s	toring			0	0	0	0		
18C. Microwave	cooking of r	raw animal fo	oods			0	0	0	0		
19. Proper rehea	ating procedu	ures for hot	holding			0	0	0	0		
20. Proper cooli	ng time & ter	mperatures				0	0	0	0		
21. Proper hot h	olding tempe	eratures				0	0	0	0		
22. Proper cold	holding temp	peratures				•	0	0	0		
23. Proper Date	Marking					•	0	0	0		
23B. TCS Foods	s Disposition					0	0	0	0		
24A. Time as a	public health	control: pro	cedures			0	0	0	0		
24B. Time as a	public health	control: terr	peratures &	discarding food		0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)								0	0		
Consumer Advisory							OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods						0	0		0		
Highly Susceptible Populations (HSP)						IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used	t; prohibited	foods not off	ered		0	0		0		

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Food Establishment Inspection Re	port	- FD	Α					
Highly Susceptible Populations (HSP)	IN			N/A	cos	REPEAT		
26B. Reservice of foods	0	0		•				
Chemical	IN	OUT	N/O	N/A	cos	REPEAT		
27. Food additives: approved and properly used	0	0		0				
28A. Toxic substances identified, stored and used	0	0		0				
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0				
28C. Conditions of Use: law	0	0		0				
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT		
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0				
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•				
29C. When HACCP plan is required	0	0		0				
GOOD RETAIL PRACTICES								
good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into gods.								
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n Ri	EPEAT	Г = ге	peat v	/iolatio	n		
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT		
30. Pasteurized eggs used where required	0	0						
31A. Water & ice from approved source	0	0						
31B. Sampling, alternative water supply	0	0		0				
31C. Sampling report	0	0		0				
32. Variance obtained for specialized processing methods	0	0		0				
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT		
33A. Proper cooling methods used; adequate equipment for temperature control	0	0						
33B. Frozen food	0	0						
34. Plant food properly cooked for hot holding	0	0	0	0				
35. Approved thawing methods used	0	0	•	0				
36A. Thermometers provided and accurate	0	0						
36B. Thermometers function properly	0	0						
Food Identification			IN	OUT	cos	REPEAT		
37A. Food properly labeled; original container			•	0				
37B. Food labels, labeling of ingredients			•	0				
Prevention of Food Contamination			IN	OUT	cos	REPEAT		
38A. Insects, rodents, & animals not present			0	0				

Inspector

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Food Establishment Inspection Report	- FC	A						
Prevention of Food Contamination		IN	OUT	cos	REPEAT			
38B. Handling prohibition, controlling pests, prohibiting animals		0	0					
39A. Contamination prevented during food storage		0	0					
39B. Food display; ice used as an exterior coolant prohibited as an ingredient		0	0					
39C. Consumer self-service operations- utensils and monitoring		0	0					
40A. Personal cleanliness- prohibition jewelry		0	0					
40B. Maintenance of fingernails		•	0					
41. Wiping cloths; properly used and stored		0	•					
Fail Notes  3-304.14 Wiping Cloths, Use Limitation [Wiping cloths were being stored on the food preparation table. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified on the manufacturers label.]								
42A. Washing Produce - following chemical manufacturers label		0	0					
42B. Washing produce		0	0					
42C. Washing produce- chemicals		0	0					
Proper Use of Utensils		IN	OUT	cos	REPEAT			
43. In-use utensils; properly stored		0	0					
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0					
45A. Single-use/ single service articles properly stored and used, required		•	0					
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0					
46. Gloves used properly		0	0					
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT			
47A. Food & non-food contact surfaces cleanable		•	0					
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	•	0					
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0					
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0					
This item has Notes. See Footnote 2 at end of questionnaire.								
48B. Operational warewashing machines		0	0					
This item has Notes. See Footnote 3 at end of questionnaire.		_	_	_	_			
49. Non-food contact surfaces clean		<b>O</b>	0					
Physical Facilities	IN		N/A		REPEAT			
50. Hot & cold water available; adequate pressure	0	0						
51A. Plumbing installed; proper backflow devices	0	0						
51B. Prohibiting a cross-connection, inspection and servicing system	0	0						

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Inspector

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oort -	· FL	JA			
ı	IN	OUT	· N/A	cos	REPEAT
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(	0	0			
(	0	0			
(	0	0	0		
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		IN	OUT	cos	REPEAT
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		0	0		
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		IN	OUT	cos	REPEAT
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		O IN O	O OUT O	cos	RE

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Inspector

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Page 6 of 7

### Footnote 1

#### Notes:

Dish machine was not working at time of inspection. New machine but not operational. Informed that staff have not been trained how to use it.

#### Footnote 2

#### Notes

The 3 bay sink was not being used at the time of the inspection. Informed that it is has not been fully installed. In addition, there are no automatic detergent and sanitizer dispensers.

#### Footnote 3

#### Notes:

The dish machine was not fully operational at the time of inspection.

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Inspector

Acknowledged Receipt : Christina Flutie



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/16/2019
Business: Cabot School

229 Cabot St.

Newton, MA 02460

Business ID: 1N2092

Inspection: 6N000141

Section: 1

Phone: 617-559-9400

Inspector: 1N11123 Nicola Assan

Reason: 2-Re-inspection Results: No Follow-up R2

·	Results: No Follow-up R2						
Inspection Summary							
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ac Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c pensi s orde	onstitu on or r er, you	tes ar evoca have	orde tion o	er by the fight to a	ne food a hearing,	
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w	
Foodborne Illness Complaint Investigated (All)   Involving More Than Two Persons							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble			
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= rene	at vio	lation	1		
2	-						
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	orne illi	ness or	
Supervision	IN	OUT	N/O	N/A	cos	REPEAT	
1. PIC Present, Knowledge and Duties	0	0					
2. Certified Food Protection Manager	0	0		0			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT	
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0					
3B. Employee Reporting to PIC	•	0					
4. Proper Use of Restriction & Exclusion	•	0					
5. Clean-up of Vomiting and Diarrheal Events	•	0					
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0				
6B. Preventing contamination when tasting	0	0	0				

Inspector

Acknowledged Receipt : Christina Flutie

Page 1 of 6

Food Establishment Inspection F	Report	- FL	Α				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
7. No discharge from eyes, nose, and mouth	0	0	0				
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
8A. Hands clean & properly washed	•	0	0				
8B. Where to wash, hand antiseptics	•	0	0				
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	Θ	0	0	0			
10A. Adequate handwashing sinks properly supplied and accessible	•	0					
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0					
Approved Sources	] IN	OUT	N/O	N/A	cos	REPEAT	
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0			
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0			
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0			
12A. Food received at proper temperature	0	0	0	0			
12B. Shipping and receiving frozen food			0	0			
13. Food in good condition, honestly presented, safe, & unadulterated	•	0					
13B. Food package integrity	•	0					
14A. Required records available: shellstock tags, parasite destruction			0	0			
14B. Missing shellstock tags, destruction			0	0			
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0			
Protection from Contamination	] IN	OUT	N/O	N/A	cos	REPEAT	
15A. Food separated & protected	•	0	0	0			
15B. Cleaning equip/utensils/food containers	•	0	0	0			
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0			
*Frequency of Sanitization of Utensils and Food-Contact Surfaces of Equipment [Currently throughout the day the establishment is using a sanitizing solution as a 'cleaner' for surfaces and some equipment that do not regularly get cleaned in the dish machine. Sanitizer is NOT a cleaner. Cleaning is a three (3) step process: Wash, Rinse then Sanitize. A container with soapy water shall be available for proper cleaning. The use of green and red buckets are HIGHLY recommended for washing and sanitizing respectively (at the time of the inspection, there was only one (1) red bucket in the kitchen).  Sanitizer also does not remove allergens. To remove allergens use a soapy water solution. If a surface needs to be cleaned from crumbs or ingredients (not allergens or raw meats) use a disposable paper towel. Use once and dispose. Review and train staff on proper cleaning procedures.]							
16B Food contact surfaces closped and capitized NMT 104° F NI T 190° F	•	$\circ$		$\cap$			

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#### Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Protection from Contamination 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 0 18A. Proper cooking time & temperatures 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 20. Proper cooling time & temperatures 0 0 0 0 21. Proper hot holding temperatures 22. Proper cold holding temperatures 0 0 0 0 0 0 0 0 23. Proper Date Marking 23B. TCS Foods Disposition 0 0 0 0 0 24A. Time as a public health control: procedures 0 0 0 O 0 0 0 24B. Time as a public health control: temperatures & discarding food O O O 0 П 24C. Time as a public health control: highly susceptible population (HSP) OUT N/O N/A COS REPEAT Consumer Advisory IN 0 0 0 25. Consumer advisory provided for raw or undercooked foods OUT N/O N/A COS REPEAT Highly Susceptible Populations (HSP) IN O 0 0 26A. Pasteurized foods used; prohibited foods not offered O 0 0 26B. Reservice of foods Chemical IN OUT N/O N/A COS REPEAT O 0 0 27. Food additives: approved and properly used 0 28A. Toxic substances identified, stored and used 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 0 storage 0 0 0 28C. Conditions of Use: law COS REPEAT Conformance with Approved Procedures IN OUT N/O N/A 0 0 0 29A. Compliance with variance, specialized process, & HACCP plan 0 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures

Asson

29C. When HACCP plan is required

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### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and W	/ater		IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized	d eggs used v	where required	0	0				
31A. Water & id	ce from appro	oved source	0	0				
31B. Sampling	g, alternative	water supply	0	0		0		
31C. Sampling	g report		0	0		0		
32. Variance of	btained for sp	ecialized processing methods	0	0		0		
Food Temperature	e Control		IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper co	oling method	s used; adequate equipment for temperature control	0	0				
33B. Frozen fo	ood		0	0				
34. Plant food p	properly cook	ed for hot holding	0	0	0	0		
35. Approved to	hawing metho	ods used	0	0	0	0		
36A. Thermom	eters provide	d and accurate	0	0				
36B. Thermon	neters functio	n properly	•	0				
Food Identification	n				IN	OUT	cos	REPEAT
37A. Food prop	perly labeled;	original container			0	0		
37B. Food labe	els, labeling o	of ingredients			•	0		
Prevention of Foo	d Contamina	tion			IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & ani	mals not present			0	0		
38B. Handling	prohibition, o	controlling pests, prohibiting animals			0	0		
39A. Contamin	ation prevent	ed during food storage			0	0		
39B. Food disp	play; ice used	as an exterior coolant prohibited as an ingredient			0	0		
39C. Consume	er self-service	e operations- utensils and monitoring			0	0		
40A. Personal	cleanliness-	prohibition jewelry			0	0		
40B. Maintena	nce of finger	nails			•	0		
41. Wiping clott	hs; properly ι	used and stored			0	0		
Fail Notes	3-304.14	Wiping Cloths, Use Limitation [Cloths in-use for wiping counters and other equipment be held between uses in a chemical sanitizer solution.]		ces mi	ıst			
42A. Washing I	Produce - foll	owing chemical manufacturers label			0	0		
42B. Washing	produce				0	0		
42C Washing	nroduce- che	micals			0	0	П	П

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Inspector

Acknowledged Receipt : Christina Flutie

Proper Use of Ute	ensils			IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	stored		0	0		
44. Utensils, ed	quipment & li	nens; properly stored, dried, and handled		0	0		
45A. Single-us	se/ single ser	vice articles properly stored and used, required		0	0		
45B. Single-us contamination	se/service an	icles use limitation, kitchenware and tableware preventing		•	0		
46. Gloves use	d properly	U		0	0		
Utensils, Equipme	ent and Vend	ing		IN	OUT	cos	REPEAT
47A. Food & no	on-food conta	act surfaces cleanable		0	0		
47B. Food con service	itact surface:	s /utensils cleanability, molluscan shellfish tanks, consumer self	f-	0	0		
47C. Properly shellfish tanks	designed ch	aracteristics: food and non-food contact surfaces, molluscan		0	0		
48A. Warewash	hing facilities	: installed, maintained, & used; test strips		0	•		
	1.5	operations, an irreversible registering temperature indicator significant provided and readily accessible for measuring utensil surface temperature. Obtain and use 160*F Thermolabels. Test the meast daily. A source for thermolabels is: www.paperthermome Instead of using thermolabels, a "DishTemp Plate Stimulating Dishwasher Tester" can be used (used by Newton Inspectors required to purchase this device, however, it can be a useful to easily monitor the actual final rinse temperature at the plate. I allow an individual to determine how far 'out of compliance' the rinse may be. Although other companies may sell the device, purchased ours from Thermoworks.]	nachin eter.co ). It is tool to This w	ne at om not vill			
48B. Operation	nal warewasi	ning machines		•	0		
49. Non-food o	ontact surfac	es clean		0	0		
Physical Facilities			IN	OUT	N/A	cos	REPEAT
50. Hot & cold v	water availat	ole; adequate pressure	0	0			
51A. Plumbing	installed; pro	per backflow devices	0	0			
51B. Prohibitin	g a cross-co	nnection, inspection and servicing system	0	0			
51C. Approved	d system and	cleanable fixtures, service sink	0	0	0		
52A. Sewage a	nd waste wa	ter properly disposed	0	0			
52B. Grease tr	aps easily a	ccessible for cleaning	0	0			
52C. Removing	g mobile foo	d establishment waste	0	0	0		
53A. Toilet facil	lities; proper	y constructed, supplied, & cleaned	0	0			
53B. Toilet tiss	ue availabili	у	0	0			
54. Garbage &	refuse prope	rly disposed: facilities maintained	0	0			

Inspector

	Food Establishment Inspection Report - FDA							
Physical Fa		IN	OUT	N/A	cos	REPEAT		
55A. Phy	ysical facilities installed, maintained, & clean	0	0					
55B. Priv	vate homes and living or sleeping quarters, use prohibition	•	0					
56. Adec	quate ventilation & lighting; designated areas used	•	0					
MASSACHUS	ETTS ONLY REGULATIONS							
Rules and Reg	gulations adopted for use in Massachusetts only.							
Facilities			IN	OUT	cos	REPEAT		
57A. Cat	tering		0	0				
57B. W	nen plans are reviewed, prerequisite for operations- valid permit		0	0				
57C. Co	ontents of plans and specifications, preoperational inspections		0	0				
58. Mobi	le Food Operations		0	0				
59. Temp	porary Food Establishments		0	0				
60. Resid	dential Kitchens		0	0				
Procedures			IN	OUT	cos	REPEAT		
61. Anti-	choking Procedures		0	0				
62. Toba	acco Products: Notice and Sale		0	0				
63 Food	Alleray Awareness Requirements		0	0	П	П		

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Inspector

Acknowledged Receipt : Christina Flutie

Page 6 of 6



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/28/2018

Business ID: 1N2710

Inspection: 6N000048

Section: 1

Business: Carr School

Phone: Inspector: 1N11123 Nicola Assan

225 Nevada St.

Reason: 1-Routine

Newton, MA 02460

Results: No Follow-up R2

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Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate vifederal Food Code. This report, when signed below by the Commissioner of Health / AgCommissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	ent co pensions orde	onstitu on or r r, you	tes ar evoca have	orde ition o the ri	er by the fight to a	ne food a hearing.			
Est. Type 1-Food Svc Establish License/Permit #Risk Category 02	Risk i	Level C	Observ	ved _	02 Lo	w			
Foodborne Illness Complaint Investigated (All)  Involving More Than Two F	Persor	ns 🔲							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable									
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection	on R	= repe	at vio	lation					
Risk factors are improper practices or procedures identified as the most prevalent contri- njury. Public Health Interventions are control measures to prevent foodborne illnesses o			s of fo	odbo	rne ill	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
PIC Present, Knowledge and Duties	0	0							
2. Certified Food Protection Manager	0	0		0					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT			
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0							
3B. Employee Reporting to PIC	0	0							
4. Proper Use of Restriction & Exclusion	0	0							
5. Clean-up of Vomiting and Diarrheal Events	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0						
6B. Preventing contamination when tasting	0	0	0						

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Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mou	uth	0	0	0			
Control of Hands as a Vehicle of Contaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed		0	0	0			
8B. Where to wash, hand antiseptics		0	0	0			
<ol><li>No bare hand contact with RTE food or properly allowed</li></ol>	a pre-approved alternative procedure	0	0	0	0		
10A. Adequate handwashing sinks proper	y supplied and accessible	0	0				
10B. Handwashing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, herm	etically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole mu	0	0	0	0			
11C. Obtaining raw fish, packaged meat &	& poultry, eggs	0	0	0	0		
12A. Food received at proper temperature		0	0	0	0		
12B. Shipping and receiving frozen food		0	0	•	0		
13. Food in good condition, honestly prese	ented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0					
14A. Required records available: shellstock tags, parasite destruction				0	0		
14B. Missing shellstock tags, destruction		0	0	0	0		
14C. Parasite destruction- storing raw/part	ially cooked fish	0	0	0	0		
Protection from Contamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected		0	0	0	0		
15B. Cleaning equip/utensils/food contained	ers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sa	nitized immersion 171°F and above	0	•		0		
Fail Notes 4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing soluti the 3 bay sink was too strong (500ppm). must ensure that the concentration the sanitizing solution is in accordance with the manufacturer's instructions.]	on in You					
16B. Food contact surfaces cleaned and s	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment equip., utensils	sanitization food contact surfaces,	0	0		0		
17. Proper disposition of returned, previou	sly served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (T	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures			0	0	0		
18B. Whole meat cooking and serving, sto	0	0	0	0			

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Inspector

Food Establishment Inspection Re	eport	- FD	A			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	•		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	hemic	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEA	Г = ге	peat	/iolatic	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B Sampling alternative water supply	Ω	0		0		П

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Food Establishment Inspection Re	port	- FD	Α			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	)		•	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		

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		Foo	<u>d Establishr</u>	nent Inspection Repor	t - F[	DA			
Utensils, Equipme	nt and Vend	444				IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service				elf-	0	0			
47C. Properly of shellfish tanks	47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks				•	0			
48A. Warewash	ning facilities	: installed, m	aintained, & used	l; test strips		0	0		
Fail Notes	4-501.19	[The tempe compartme wash soluti not less that	rature of the wate nt was 105.8 deg on in manual war in 110 degrees fa	nent, wash solution temperature or in the wash sink of the 3 bay s rees fahrenheit. The temperatur ewashing equipment shall be m hrenheit or the temperature spe urer's label instructions.]	sink re of th aintain	ed at		,	
48B. Operation	al warewasi	hing machine	s			0	0		
49. Non-food co	49. Non-food contact surfaces clean				0	0		<u>,</u>	
Physical Facilities	Physical Facilities			IN	OUT	N/A	cos	REPEAT	
50. Hot & cold v	50. Hot & cold water available; adequate pressure			0	0				
51A. Plumbing installed; proper backflow devices			0	0					
51B. Prohibiting a cross-connection, inspection and servicing system			•	0					
51C. Approved system and cleanable fixtures, service sink			0	0	0				
52A. Sewage and waste water properly disposed			•	0					
52B. Grease traps easily accessible for cleaning			0	0					
52C. Removing mobile food establishment waste			0	0	0				
53A. Toilet facilities; properly constructed, supplied, & cleaned			0	0					
53B. Toilet tissue availability			•	0					
54. Garbage & refuse properly disposed; facilities maintained			0	0					
55A. Physical facilities installed, maintained, & clean			0	0					
55B. Private homes and living or sleeping quarters, use prohibition			•	0					
56. Adequate ventilation & lighting; designated areas used			•	0					
IASSACHUSETTS (	ONLY REGU	JLATIONS							
ules and Regulation	s adopted fo	or use in Ma	ssachusetts only				<u> </u>		
Facilities						IN	OUT	cos	REPEAT
57A. Catering						0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit				0	0				
57C. Contents of plans and specifications, preoperational inspections				0	0				
58. Mobile Food	58. Mobile Food Operations				0	0			
59. Temporary Food Establishments				0	0				
60. Residential Kitchens				0	0				

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Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	C	0		
62. Tobacco Products: Notice and Sale	C	0		
63. Food Allergy Awareness Requirements	C	0		

MERA

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/12/2019

2/2019 **Business ID**: 1N2710

Inspection: 6N000089

Business: Carr School

Section: 1 Phone:

225 Nevada St.

Inspector: 1N11123 Nicola Assan

Newton, MA 02460

Results: No Follow-up R2

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Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Federal Food Code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in successablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent co pensions s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	or by the fight to a	ie ood a hearing.
Est. Type 1-Food Svc Establish License/Permit #Risk Category 02	Risk	Level (	Obser	ved _	02 Lo	w
Foodborne Illness Complaint Investigated (All)						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contri njury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illı	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
This item has Notes. See Footnote 1 at end of questionnaire.						
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			
w. A						

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 6

Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Good Hygienic Practices 0 O 0 7. No discharge from eyes, nose, and mouth N/O N/A COS REPEAT Control of Hands as a Vehicle of Contamination IN OUT 0 0 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 N/O N/A COS REPEAT Approved Sources IN 0 O 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 O 0 O 0 11C. Obtaining raw fish, packaged meat & poultry, eggs O 0 0 0 12A. Food received at proper temperature 0 0 12B. Shipping and receiving frozen food 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 П 13B. Food package integrity O 0 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction O 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish N/O N/A COS REPEAT Protection from Contamination OUT IN 0 0 0 0 15A. Food separated & protected 15B. Cleaning equip/utensils/food containers 0 0 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 0 0 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT IN 0 0 18A. Proper cooking time & temperatures 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods

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Inspector

19. Proper reheating procedures for hot holding

20. Proper cooling time & temperatures

21. Proper hot holding temperatures

Acknowledged Receipt : Tim Viveiros

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Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		•		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, choods.	emic	als, an	d phy	sical	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEAT	Г = ге	peat	violatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

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Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA Food Temperature Control OUT N/O N/A COS REPEAT 0 33B. Frozen food 0 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 36A. Thermometers provided and accurate 0 0 0 0 36B. Thermometers function properly Food Identification COS REPEAT OUT IN 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination COS REPEAT IN OUT 0 0 38A. Insects, rodents, & animals not present 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 39A. Contamination prevented during food storage 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 0 0 42C. Washing produce- chemicals Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 П 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination 0 46. Gloves used properly 0 Utensils, Equipment and Vending OUT COS REPEAT IN 0 0 47A. Food & non-food contact surfaces cleanable 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 0 service 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips

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48B. Operational warewashing machines

0 0

Food Establishment Inspection Report	- F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Acknowledged Receipt : Tim Viveiros

Page 5 of 6

## Footnote 1

#### Notes:

The PIC was not present at time of visit since she has to provided cover at Newton North High School. However, her assistant did not have the serve safe certificate but was well versed in food safety and hygiene matters.

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Inspector

Acknowledged Receipt: Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

nsp Date: 12/17 Business: Coun		ısiness ID:	111/2   10			ectio		N000	8000	
191 [	Dedham St.	'				tion: ne: 5		150		
									3 Ni	cola Assa
Newt	on, MA 0246	4				son:				cuia Assa
						ults:				2
nspection Summar	/									
official Order for Co ederal Food Code. commissioner of He stablishment permi he request must be is order.	alth. Failure to t and cessation	en signed belo correct violation of food establi	w by the Commis ns cited in this rep shment operation	sioner of Health / oort may result in s s. If aggrieved by t	Agent uspens	constitu	revoc	n orde	er by to	he food
Est. Type 1 - F	ood Svc Establis	License/Perm	it#Ri	isk Category 02	Risk	Level	Obser	ved	02 Lc	)W
Foodborne Illnes	ss Complaint Inv	estigated (All)	☐ Involv	ing More Than Tw	o Perso	ons [	]			
					o Perso	ons [	]			
OODBORNE ILLNI	ESS RISK FACT	ORS AND PU	BLIC HEALTH INT	TERVENTIONS				blo		
OODBORNE ILLNI ompliance status:	ESS RISK FACT	ORS AND PU	BLIC HEALTH INT	TERVENTIONS N/O = not observe	d N/A	= not a	pplica			
OODBORNE ILLNI ompliance status:	ESS RISK FACT	ORS AND PU	BLIC HEALTH INT	TERVENTIONS	d N/A	= not a	pplica		1	
OODBORNE ILLNI ompliance status: arked in appropriat isk factors are imp	ESS RISK FACT  IN = in complia te box for COS a roper practices	ORS AND PUR  nce OUT = nc  and/or R. Co	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper	d N/A	= not a	pplica	lation		ness or
OODBORNE ILLNI ompliance status: arked in appropriatisk factors are imp	ESS RISK FACT  IN = in complia te box for COS a roper practices	ORS AND PUR  nce OUT = nc  and/or R. Co	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper	d N/A	= not a	pplica	lation		ness or
OODBORNE ILLNI ompliance status: arked in appropriat isk factors are imp	ESS RISK FACT  IN = in complia te box for COS a roper practices	ORS AND PUR  nce OUT = nc  and/or R. Co	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper	d N/A	= not a R = repe g facto iny.	pplica	olation	orne ili	ness or
OODBORNE ILLNI ompliance status: arked in appropriat isk factors are imp ury. Public Health Supervision	ESS RISK FACT  IN = in complia te box for COS a roper practices	ORS AND PUB nce OUT = no and/or R. Co or procedures re control meas	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper	d N/A	= not a R = repe g facto iny.	pplica	olation	orne ili	
ompliance status:  arked in appropriatisk factors are impury. Public Health  Supervision  1. PIC Present	ESS RISK FACT IN = in complia te box for COS a roper practices Interventions a	ORS AND PUB nce OUT = no and/or R. Co or procedures re control meas	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper	d N/A ction F tributing or inju	= not a R = report g facto iry. OUT	pplica	olation	orne ill	REPEAT
ompliance status: arked in appropriation are implied factors are implied. Public Health Supervision  1. PIC Present 2. Certified Foo	ESS RISK FACT IN = in complia te box for COS a roper practices Interventions an the Knowledge and od Protection Ma	rORS AND PUB nce OUT = no and/or R. Co or procedures re control meas	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n	TERVENTIONS  N/O = not observe  n-site during insper  nost prevalent con  oodborne illnesses	d N/A ction F tributin or inju  IN  ⊙	= not a R = repe g facto ury. OUT	pplica	olation oodbo	cos	REPEAT
ompliance status: arked in appropriations factors are impliance. Public Health Supervision  1. PIC Present 2. Certified Foo	ESS RISK FACT IN = in complia te box for COS a roper practices Interventions an the Knowledge and od Protection Ma	rORS AND PUL nce OUT = no and/or R. Co or procedures re control measure I Duties nager Footnote 1 at a Certified food [The PIC did The Food Co responsibility in charge can safety through	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n sures to prevent for end of questionn I protection manag not have the food de states that the to ensure that foo demonstrate rea	rerventions  N/O = not observe  n-site during inspections prevalent concodborne illnesses  aire.  per protection cerification person in charge the dis safe to eat. A puried knowledge of passing an examin	d N/A ction F tributin c or inju IN O O on. as a person food	= not a R = repe g facto ury. OUT	pplica	olation oodbo	cos	REPEAT
oodborne illni ompliance status:  arked in appropriation isk factors are impury. Public Health Supervision  1. PIC Present 2. Certified Foothers item in	ESS RISK FACT IN = in complia te box for COS a roper practices Interventions an , Knowledge and od Protection Ma has Notes. See If	nce OUT = no and/or R. Co or procedures re control measure I Duties nager Footnote 1 at a Certified food [The PIC did The Food Co- responsibility in charge can safety through that is part of	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n sures to prevent for end of questionne protection manag not have the food de states that the p to ensure that foo demonstrate requ h certification and an accredited prog	rerventions  N/O = not observe  n-site during inspections prevalent concodborne illnesses  aire.  per protection cerification person in charge the dis safe to eat. A puried knowledge of passing an examin	d N/A ction F tributin c or inju IN O O on. as a person food	= not a R = report g facto iry.  OUT  O	pplica eat vices of fi	oodbo	cos	REPEAT
ompliance status:  arked in appropriate sk factors are impury. Public Health  Supervision  1. PIC Present 2. Certified Food  This item the Fail Notes	ESS RISK FACT IN = in complia te box for COS a roper practices Interventions an A Knowledge and A Protection Ma as Notes. See I 2-102.12 (A)	ror procedures re control meas  I Duties  nager  Footnote 1 at a  Certified food [The PIC did in The Food Coiresponsibility in charge can safety through that is part of	BLIC HEALTH INT ot in compliance OS = corrected or identified as the n sures to prevent for end of questionne protection manag not have the food de states that the p to ensure that foo demonstrate requ h certification and an accredited prog	rententions  N/O = not observe  n-site during insper  nost prevalent con  oodborne illnesses  aire.  ner  protection cerificate  person in charge had is safe to eat. A puired knowledge of  passing an examin  gram. ]	d N/A ction For tribution is or injuiced in the control of the con	= not a R = report g facto iry.  OUT  O	pplica eat vices of fi	oodbo	cos	REPEAT

Food Establishment Inspection Re	port	- FD	Α			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
This item has Notes. See Footnote 2 at end of questionnaire.						
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IAI	OUT	NIO	NI/A	000	

-	-	e)	~	-	-
	31	JU			

Time/Tomporetive		ood Establishment Inspection	on Re	•					
	Control for Safety I			IN O					REPEAT
18A. Proper cooking time & temperatures  18B. Whole meat cooking and serving, storing					0	0	0		_
				0	0	0	0		
	e cooking of raw ani			0	0	0	0		
	ating procedures for	-		0	0	0	0		
20. Proper cooli	ing time & temperatu	ires		0	0	0	0		
21. Proper hot h	nolding temperatures	3		0	0	0	0		
-	holding temperature			0	0	0	0		
<b>This item ha</b> Fail Notes		note 3 at end of questionnaire.							
i dii Notes	3-501.16(A2 &B)	*Cold PHFs Maintained at or Below 410; pertains to untreated eggs (45F) [The turkey salad sandwiches recorded temperature of 58.8 degrees F. Althooug place on ice packs, the ice packs were addition, the Victory refrigerator recorded temperature of 62.2 degrees F and there to maintain a temperature of 41 degrees necessary to prevent the growth of microin food.]	a gh they t not froze d a efore no s F,	n. In t able					
23. Proper Date	Marking			0	0	0	0		
23B. TCS Foods	s Disposition			0	0	0	0		
24A. Time as a p	public health control	procedures	*1	0	0	0	0		
24B. Time as a	public health control	temperatures & discarding food		0	0	0	0		
24C. Time as a	public health control	: highly susceptible population (HSP)		0	0	0	•		
Consumer Advisor	у			IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provided for	raw or undercooked foods		0	0		0		
Highly Susceptible	Populations (HSP)			IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized	d foods used; prohib	ited foods not offered		0	0		0		
26B. Reservice	of foods			0	0		0		
Chemical				IN	OUT	N/O	N/A	cos	REPEAT
27. Food additive	es: approved and pr	operly used		0	0		0		
28A. Toxic subst	tances identified, sto	red and used		0	0		0		
28B. Poisonous storage	materials, sanitizers	s, additives, medicines restriction, separat	tion,	0	0		0		
28C. Conditions	of Use: law			0	0		0		
Conformance with	Approved Procedure	S		IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance	with variance, spec	sialized process, & HACCP plan		0	0		0		
29B. Treating jui conformance with	ice- HACCP, reduce h approved procedu	d oxygen packaging w/out variance, res		0	0		0		
29C. When HAC	CP plan is required			0	0		0		

GOOD	REI	ΓΔΙΙ	PR4	CT	ICE C
GOOD		ᇄ		NO I	IUEG

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	•	0				
This item has Notes. See Footnote 4 at end of questionnaire.						
33B. Frozen food	•	0		17		
This item has Notes. See Footnote 5 at end of questionnaire.						
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingemails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			⊙	0		
42C. Washing produce- chemicals			0	0		

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	S						

Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
This item has Notes. See Footnote 6 at end of questionnaire.					
Fail Notes 4-302.14 Sanitizing Solutions, Testing Devices [The concentration of the sanitising solution in the 3 bay sink strong (>500ppm). The recommended concentration from Eccused in the school kitchen) is 150-400ppm. In addition, the te used by the PIC did not record the concentration (i.e. did not colour). There needs to be devices/testing strips that can add measure the concentration of sanitising solutions.]	olab (b st stri chang	peing ps ne			
48B. Operational warewashing machines		0	0		
This item has Notes. See Footnote 7 at end of questionnaire.					
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			

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Facilities	l In	LOUT	COS	REPEAT
57A. Catering		001	П	П
57B. When plans are reviewed, prerequisite for operations- valid permit	(			
57C. Contents of plans and specifications, preoperational inspections	(	0		
58. Mobile Food Operations	(	0		
59. Temporary Food Establishments	(	0		
60. Residential Kitchens	(	0		
Procedures	IN IN	I OUT	cos	REPEAT
61. Anti-choking Procedures	(	0		
62. Tobacco Products: Notice and Sale	(	0		
63. Food Allergy Awareness Requirements	(	0		

#### Footnote 1

#### Notes:

The PIC (Jorgelina) informed that she attended the serve safe food hygiene training but she failed because the course was in English. She said she would prefer the course to be in Spanish but does not know when Sodexo will organise this. I mentioned that I will contact Rachel Oppenheimer who oversees food safety/hygiene in Newton Public Schools.

#### Footnote 2

Notes:

#### Footnote 3

#### Notes:

The PIC informed me that she is aware that the refrigerator is not maintaining the required (legal) temperature as per her records. She has reported this and is still waiting for the refrigerator to be repaired or replaced.

I asked the PIC to transfer PHFs (cheese, pepperoni) to the chilled unit holding the milk/drinks since this was maintaining a temperature of 38.8 degrees F to 40 degrees F.

#### Footnote 4

#### Notes:

This box should not be marked because there are not foods that are cooled on the premises. Could not uncheck.

### Footnote 5

#### Notes:

No frozen food on site. Could not uncheck box!

#### Footnote 6

#### Notes:

The strips used by the PIC did not record/change colour wrt testing the sanitising solution. The expiry date of the strips was January 2019 so they had not expired.

The PIC diluted the sanitising solution in the 3 bay sink (in my presence) so the the test strips gave a reading of around 200-400ppm. Informed the PIC that I would contact Rachel Oppenheimer about getting new testing strips.

Acknowledged Receipt:	Page
	Acknowledged Receipt:

7 of 8

Foc	tnote 7							
	Notes: No dish	washer in t	he kitchen.					
			-					
nso	ector			Acknowledge	nd Receipt			Page 8 of 8
<b>.</b> .	55.01			, tottiowiedge	a Neceipt	•		raye o ul o



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/6/2018

Business ID: 1N2118

Section: 3

Inspection: 4N000455

Business: Countryside School

191 Dedham St.

Phone: 559-9450

Newton, MA 02464

Inspector: 1N11124 Samantha Menard

Reason: 1-Routine Results: No Follow-up

Inspection Summary	<u> </u>														
Official Order for Cor Federal Food Code. Commissioner of He establishment permi The request must be this order.	This report, alth. Failure tand cessati	t, who e to d ation	en signe correct v of food	ed belov violation establis	w by th ns cited shment	ie Comi I in this t operat	mission report i ions. If	er of He may res aggriev	alth / Au ult in sug ed by thi	gent o spensi s orde	constitution or re er, you	ites ai evoca have	n orde ation of the ri	er by the toght to ght to	ne food a hearing
Est. Type 1 - Fo	ood Svc Esta	tablis	License	e/Permi	it#		_Risk C	ategory	<u>02</u>	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNE	ESS RISK FA	ACT	TORS AN	ND PUE	BLIC H	EALTH	INTER	VENTIO	NS						
Compliance status:	IN = in comp	nplia	nce Ol	UT = no	ot in co	mpliand	ce N/O	= not o	oserved	N/A =	= not a	pplica	ble		
Marked in appropriat	e box for CC	os a	and/or R	R. C(	OS = c	orrected	d on-sit	e during	inspect	on R	= repe	at vio	latior	1	
Risk factors are imp njury. Public Health												s of fo	oodbo	orne ill	ness or
											•				
Supervision										IN	OUT	N/O	N/A	cos	REPEA1
1A. PIC Prese	ent									IN ⊙	OUT O	N/O	N/A	cos	REPEAT
		owle	dge, no	critical	violatio	ns						N/O	N/A		
1A. PIC Prese		Fe [T ce m	edge, no e food Prot The PIC dertification nanagem nanager.	tection l did not on. At le nent role	Manage have the	er Certii ne food e emplo	protecti yee wh	o has a	supervis	<ul><li>⊙</li><li>O</li></ul>	O •	N/O	N/A		
1A. PIC Prese	nanager, knov 2-102.20	Fe [T ce m	ood Prot The PIC o ertificatio nanagem	tection l did not on. At le nent role	Manage have the	er Certii ne food e emplo	protecti yee wh	o has a	supervis	<ul><li>⊙</li><li>O</li></ul>	O •	N/O	N/A		
1A. PIC Prese B. Cert. food m Fail Notes	nanager, knov 2-102.20	Fe [T ce m	ood Prot The PIC o ertificatio nanagem	tection l did not on. At le nent role	Manage have the	er Certii ne food e emplo	protecti yee wh	o has a	supervis	⊙ O ory or	0				
1A. PIC Prese B. Cert. food m Fail Notes C. Duties of Pic	anager, know	Fo [7] ce m m	ood Prot The PIC o ertificatio nanagem nanager.	tection I did not on. At le eent role ]	Manage have the east one must i	er Certii ne food e emplo be a cei	protecti nyee wh rtified fo	o has a ood prote	supervis	© O ory or	<ul><li>○</li><li>○</li><li>○</li></ul>				
1A. PIC Prese B. Cert. food m Fail Notes  C. Duties of PIC Employee Health 2. Managemer	2-102.20 C  nt, food emploand reporting	Fe [T] ce m m	ood Prot The PIC o ertificatio nanagem nanager.	tection I did not on. At le ent role ]	Manage have the east one must i	er Certii ne food e emplo be a cei	protecti nyee wh rtified fo	o has a ood prote	supervis	© O ory or O IN	O O O OUT	N/O	N/A	cos	□ □ REPEAT

Acknowledged Receipt : Jorgelina

1 CNG 20 (70)	ent Inspection Repo	rt -	FD	PΑ			
Good Hygienic Practices		١ (	UT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use		<b>9</b>	0	0			
B. Preventing contamination when tasting	*	<b>9</b>	0	0			
5. No discharge from eyes, nose, and mouth	•	<b>9</b>	0	0			
Preventing Contamination by Hands	II	١ (	UT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	•	<b>9</b>	0	0			
B. Where to wash, hand antiseptics	(	<b>9</b>	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved a properly allowed</li></ol>	Iternative procedure	•	0	0	0		
8A. Adequate handwashing sinks properly supplied and account of the supplied a	essible	<b>9</b>	0				
B. Handwashing sinks accesible with proper signage, hand	vashing aids	•	0				
C. Conveniently located handwashing sink		•	0				
Approved Sources		١ (	UT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	) (	C				
B. Fish and shellfish	C	) (	C	0	0		
10. Food received at proper temperature	C	) (	C	0	0		
11. Food in good condition, safe, & unadulterated	•	) (	O				
Protection from Contamination	11	1 (	UT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	(	Ð	0	0	0		
B. Gloves, use limitation, one task- contaminated		Ð	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	(	•	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° I	F, NLT 180° F	)	0		0		
C. Mechanical warewashing equipment sanitization food co utensils	ntact surfaces, equip.,	•	0		0		
14. Proper disposition of returned, previously served recondi	tions, & unsafe food	9	0				
Potentially Hazardous Food Time/Temperature	11	1 (	UT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures		Ð	0	0	0		
16. Proper reheating procedures for hot holding		)	0	0	0		
17. Proper cooling time & temperatures	(	)	0	0	0		
18. Proper hot holding temperatures	(	)	0	0	0		
Fail Notes 3-501.16 (A) *Hot PHFs Maintained at or [Burgers in hot-holding unit TCS food must be held at 1 turn up the temperature on already at its highest setting inspected and repaired to en food at proper temperatures	in cafeteria were 130°F. Ho 35°F or greater. PIC tried to the hot holding unit, but it w . Hot holding unit should be nsure it can maintain TCS	as					
19 Proper cold holding temperatures		9		$\circ$			

SemManord

Inspector

Acknowledged Receipt : Jorgelina

Food Establishment Inspection	Repor	t - FD	)A			
Potentially Hazardous Food Time/Temperature	] in	OUT	N/O	N/A	cos	REPEAT
20. Time as a public health control: procedures & record	О	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	О	•		0		
Fail Notes 7-102.11 *Common Name - Working Containers [Sanitizer bottle in cafeteria was not labelled. All we containers used for storing cleaners and sanitizers from bulk supplies must be clearly labeled with the name of the material.]	taken	ı				
B. Restriction presence and use, restriction and storage of medicines	0	0		0		
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogen foods.  IN = In compliance OUT = not in compliance COS - corrected on -site during insp	ection F	REPEA	Γ = re	peat v	<i>r</i> iolatio	n
Safe Food and Water	IN	OUT			_	REPEAT
24. Water & ice from approved source	<b>⊙</b>	0	0	0		
Food Temperature Control	IN					REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	_	0	0	0	_	_
B. Frozen food	•	0	0	0		
26. Plant food properly cooked for hot holding	•	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present			0	0		
B. Handling prohibition, controlling pests, prohibiting animals			0	0		
31A. Contamination prevented during food storage			•	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	•		

SornMonard

Inspector

Acknowledged Receipt : Jorgelina

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Food Estab	lishment Inspection R	eport	- F0	)A			
Prevention of Food Contamination				IN	OUT	cos	REPEAT
[Burgers and fries on display should be prot	ing Contamination by Consume table for self-service were unpro ected from contamination by pa ases, food guards or other effec	tected ckagin	g, cou				
C. Consumer self-service operations- utensils and	monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry				0	0		
B. Maintenance of fingernails				0	0		
33. Wiping cloths; properly used and stored				0	0		
34. Washing fruits & vegetables				0	0		
Proper Use of Utensils				IN	OUT	cos	REPEAT
35. In-use utensils; properly stored				0	0		
36. Utensils, equipment & linens; properly stored, dr	ied, and handled			0	0		
37A. Single-use/ single service articles properly sto	red and used, required			0	0		
<ul> <li>B. Single-use/service articles use limitation, kitchen contamination</li> </ul>	ware and tableware preventing			0	0		
38. Gloves used properly				•	0		
Utensils, Equipment and Vending				IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable				0	0		
B. Food contact surfaces /utensils cleanability, moll	uscan shellfish tanks, consume	r self-s	ervic	0	0		
<ul> <li>C. Properly designed characteristics: food and non- tanks</li> </ul>	food contact surfaces, mollusca	n shel	lfish	0	0		
40A. Warewashing facilities: installed, maintained, &	used; test strips			0	0		
B. Operational warewashing machines				0	0		
41. Non-food contact surfaces clean				0	0		
Physical Facilities		IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure		0	0				
43A. Plumbing installed; proper backflow devices		•	0				
Prohibiting a cross-connection, non-drinking water system maintained in good repair	er,	•	0				
C. Approved system and cleanable fixtures, service	sink	•	0				
44A. Sewage and waste water properly disposed		•	0				
B. Grease traps easily accessible for cleaning		0	0				
45A. Toilet facilities; properly constructed, supplied,	& cleaned	0	0				
B. Toilet tissue availability		0	0				
46. Garbage & refuse properly disposed; facilities ma	aintained	0	0				
47A. Physical facilities installed, maintained, & clean		•	0				

SamMonard

Acknowledged Receipt : Jorgelina

T OOU Establishment inspection is	chour	- FL	<i>/</i> ^			
Physical Facilities	IN	OUT	N/C	N/A	cos	REPEAT
B. Cleaning maintenance tools, preventing contamination	•	0				
48. Adequate ventilation & lighting; designated areas used	•	0				
MASSACHUSETTS ONLY REGULATIONS						
Rules and Regulations adopted for use in Massachusetts only.						
Facilities			ĪN	OU	СО	REPEA
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT
50. Anti-choking Procedures			•	0		
51. Tobacco Products: Notice and Sale			0	0		

Ser Marard

Inspector

Acknowledged Receipt : Jorgelina

Page 5 of 5



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/25/2018

Business ID: 1N2118

Inspection: 6N000058

**Business:** Countryside School

Newton, MA 02464

Section: 3

191 Dedham St.

Phone: 559-9450

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2 Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit# Risk Category 02 Risk Level Observed 02 Low Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 1. PIC Present, Knowledge and Duties 0 0 0 0 2. Certified Food Protection Manager 0 This item has Notes. See Footnote 1 at end of questionnaire. Employee Health / Responding to Contamination Events IN OUT N/O N/A COS REPEAT 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 0 0 3B. Employee Reporting to PIC 0 0 4. Proper Use of Restriction & Exclusion 0 0 5. Clean-up of Vomiting and Diarrheal Events 0 0 Good Hygienic Practices OUT N/O N/A COS REPEAT 6A. Proper eating, tasting, drinking, or tobacco use 0 0 

6B. Preventing contamination when tasting

Inspector

Acknowledged Receipt: Tim Viveiros

0 0 0

Page 1 of 7

	Food	Establishment Inspection Re	port	- FD	A			
Good Hygienic Pr			IN			N/A	cos	REPEAT
7. No discharge	e from eyes, nose, and mo	uth	0	0	0			
Control of Hands	as a Vehicle of Contamina	tion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly washed		0	0	0			
8B. Where to	wash, hand antiseptics		•	0	0			
<ol><li>No bare han properly allowe</li></ol>		a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashing sinks proper	ly supplied and accessible	•	0				
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources	S		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged	d foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining	raw fish, packaged meat	& poultry, eggs	0	0	0	•		
12A. Food rece	ived at proper temperature		0	0	•	0		
12B. Shipping a	and receiving frozen food		0	0	0	0		
13. Food in goo	od condition, honestly prese	ented, safe, & unadulterated	0	0				
13B. Food pack	cage integrity		0	0				
14A. Required	records available: shellstoo	k tags, parasite destruction	0	0	0	0		
14B. Missing s	hellstock tags, destruction		0	0	0	0		
14C. Parasite d	estruction- storing raw/par	tially cooked fish	0	0	0	0		
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	arated & protected		0	0	0	0		
15B. Cleaning e	equip/utensils/food contain	ers	0	0	0	0		
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171° F and above	0	0		0		
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH Concentration and Hardness [The concentration of the sanitizing solution the 3 bay compartment sink was too stron (>500ppm). In addition, there appeared to no sanitizing solution in the red buckets of chemical sanitizer used in a sanitizing so for a manual or mechanical operation shall used in accordance with the manufacture instructions.]	ion in ng o be A lution all be					
16B. Food conf	act surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanic equip., utensils	16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils					0		
17. Proper dispo	osition of returned, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature	Control for Safety Food (1	CS Food)	INI	OUT	N/O	NI/A	200	DEDEAT

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		F	Fo	Fc	=c	-0	0	00	00	d	E	sta	abl	ish	nm	er	nt I	nsr	pe	ctic	n R	er	or	t -	FD	Α						
Time/Temperature	Control for Saf	fety F	Fo	Foo	00	00	oc	000	d (	(T	CS	F	ood	)				- 0.0					IN	C	UT	N/C	N//	À	cos	RI	EPEAT	•
18A. Proper co	oking time & tem	npera	ratu	atu	atu	atu	itu	tur	res	5													0	(	O	0	0					
18B. Whole me	at cooking and s	servir	ving	ing	ng	ng	ng.	g,	st	tor	ing	)											0	(	C	0	0					
18C. Microwave	e cooking of raw	/ anim	ima	ma	ma	na	na	al	fo	100	ds												0	(	)	0	0					
19. Proper rehe	ating procedure	es for	or h	r h	h h	h	ho	ho	t r	nol	dir	ng											0	(	)	0	0					
20. Proper cooli	ing time & temp	eratu	ture	ure	ıre	ıre	re	es	3														0	(	C	0	•					
21. Proper hot h	nolding tempera	tures	es	S	3	;																	0	(	•	0	0					
Fail Notes	3-501.16 (A)	who [The 133 used degination prop need or control	hole 33.7 sed egre rope ed: coo	nole 3.7 ed gre ope eds coo	ole 18.7 2d gre pe eds coo ntro	ole e t 3.7 ed pre pe eds coo etro	ole e t 2.7 d a re- oe. ds tro	le te 7 d d a ree ds ool rol	m de and es ly to lin	ea egr d r F ho be g ( TC	era ee ep or old e r	oa: tur s f lac ab for ep wh (tir	ets ( e o. ed, ove ods lace en i ne/t	(130) f the ltho the . If the at 1 ed. E time	OF a ugh un the 135 Exce is pera	and ince it is hot de ept use	about about	ove) peef food thol lding es F ring p the	in ti d ite lding g un or a prep pub	he to ems g foo alt ca abov para blic f	oF, A acos are b ad at an no ve, th tion, nealth fety f	was ein 135 Ion en coo	s g ger it oking	1								
22. Proper cold	holding tempera	atures	res	es	s	s	S	i															0	(	9	0	0					
Fail Notes	3-501.16(A2 &		p [td	p [to	pr [to	pi [] to	pe [T to	pe [TI tor de	erta he ma egr	ain e te ato ree	s t emp es es i	to u per in Fr	intr ratu the esp	eate re d sei ecti	ed e of th rvin vely	egg ie le g u /. N	s (4 ettud nit v fain	5F) ce, c vas tain	chee 49.	ese a 3, 5: inte	1.8 ar	nd 4		·.J								
23. Proper Date	Marking																						0	(	)	0	0					
23B. TCS Foods	s Disposition																						0	(	)	0	0					
24A. Time as a	public health co	ntrol:	ol: p	l: p	: p	: p	pı	pr	ОС	æc	dur	es											0	(	)	0	•					
24B. Time as a	public health co	ntrol:	ol: te	l: te	: te	: te	te	te	m	pe	rat	ure	es 8	dis	scar	din	g fo	od					0	(	)	0	0					
24C. Time as a	public health co	ntrol:	ol: h	l: h	: h	: h	h	hię	gh	ıly	su	SC	epti	ble	pop	oula	ation	ı (HS	SP)				0	(	)	0	0					
Consumer Advisor	у																						IN	С	UT	N/O	N/A	١.	cos	RE	EPEAT	
25. Consumer a	dvisory provided	d for a	г га	ra	ra	ra	rav	aw	v c	or (	une	dei	coc	kec	d fo	ods	6						0		0		•					
Highly Susceptible	Populations (H	SP)	)																				IN	0	UT	N/O	N/A		cos	RE	PEAT	
26A. Pasteurize	d foods used; pr	rohibi	ibite	bite	ite	ite	ite	tec	d f	00	ds	no	t of	ffere	ed								0	(	)		0					
26B. Reservice	of foods																						0	(	)		0					
Chemical																							IN	0	UT	N/O	N/A	Ü	cos	RE	PEAT	
27. Food additiv	es: approved ar	nd pro	orop	rop	ор	op	op	pe	erly	yι	ıse	be											0	(	)		0					
28A. Toxic subs	tances identified	d, sto	tore	ore	ore	re	re	ed	i a	ınc	d u	se	d										0	(	)		0					
28B. Poisonous storage	materials, sani	itizers	ers,	S, a	S, a	S, 6	s, a	a	do	diti	ve	S, I	nec	licin	ies	res	trict	ion,	sep	oarai	tion,		0	(	)		0					
28C. Conditions	of Use: law																						0	C	)		0					

NASERA

	Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
	29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
	29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
	29C. When HACCP plan is required	0	0		0		
GC	OOD RETAIL PRACTICES						
Goo	od Retail Practices are preventative measures to control the addition of pathogens, c ds.	hemic	als, an	d phy	sical	objects	into
IN =	= In compliance OUT = not in compliance COS - corrected on -site during inspecti	ion R	EPEA <sup>-</sup>	Г = ге	peat v	/iolatio	n
	Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
	30. Pasteurized eggs used where required	0	0				
	31A. Water & ice from approved source	•	0				
	31B. Sampling, alternative water supply	0	0		0		
	31C. Sampling report	0	0		0		
	32. Variance obtained for specialized processing methods	0	0		0		
	Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
	33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
	33B. Frozen food	0	0				
	34. Plant food properly cooked for hot holding	0	0	0	0		
	35. Approved thawing methods used	0	0	0	0		
	36A. Thermometers provided and accurate	•	0				
	36B. Thermometers function properly	•	0				
	Food Identification			IN	OUT	cos	REPEAT
	37A. Food properly labeled; original container			•	0		
	37B. Food labels, labeling of ingredients			0	0		
[	Prevention of Food Contamination			IN	OUT	cos	REPEAT
	38A. Insects, rodents, & animals not present			0	0		
	38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
	39A. Contamination prevented during food storage			0	0		
	39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
	39C. Consumer self-service operations- utensils and monitoring			<b>o</b>	0		
	40A. Personal cleanliness- prohibition jewelry			<b>o</b>	0		
	40B. Maintenance of fingemails			•	0		
	41. Wiping cloths; properly used and stored			<b>o</b>	0		
	42A. Washing Produce - following chemical manufacturers label			0	0		

ASSON

	Food Establishment Inspection Report	<u>- F</u> [	)A			
Prevention of Food Contamina	ation		IN	OUT	cos	REPEAT
42B. Washing produce			0	0		
42C. Washing produce- che	emicals		0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly	stored		0	0		
44. Utensils, equipment & li	nens; properly stored, dried, and handled		0	0		
45A. Single-use/ single ser	vice articles properly stored and used, required		0	0		
45B. Single-use/service art contamination	icles use limitation, kitchenware and tableware preventing		0	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vend	ing		IN	OUT	cos	REPEAT
47A. Food & non-food conta	act surfaces cleanable		0	0		
47B. Food contact surfaces service	s /utensils cleanability, molluscan shellfish tanks, consumer self	-	•	0		
47C. Properly designed chashellfish tanks	aracteristics: food and non-food contact surfaces, molluscan		0	0		
48A. Warewashing facilities	: installed, maintained, & used; test strips		0	0		
Fail Notes 4-501.19	Manual warewashing equipment, wash solution temperature [The temperature of the wash solution in the 3 bay compartment was 93.9 degrees F. The wash solution temperature required Food Code is essential for removing organic matter. If the ten is below 110 degrees F, the performance of the detergent and solutions of the second of a painted for the tent to the second of the second	in the perat y be	ure			
	adversely affected, e.g., animal fats that may be present on the dishes would not be dissolved.]	e dirt	y			
48B. Operational warewash	dishes would not be dissolved.]	ie dirt	0	0		
48B. Operational warewash 49. Non-food contact surfac	dishes would not be dissolved.] ning machines	ne dirt	_	0		
	dishes would not be dissolved.] ning machines	ne dirt	○ <b>⊙</b>	0		_
49. Non-food contact surfac	dishes would not be dissolved.] ning machines es clean		○ <b>⊙</b>	0		
49. Non-food contact surface	dishes would not be dissolved.] ning machines es clean ele; adequate pressure	IN	O O OUT	0	cos	□ REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabes 51A. Plumbing installed; pro	dishes would not be dissolved.] ning machines es clean ele; adequate pressure	IN •	O O OUT O	0	□ cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col	dishes would not be dissolved.]  ning machines es clean  le; adequate pressure per backflow devices	IN O	O	0	cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col	dishes would not be dissolved.]  ning machines es clean  le; adequate pressure per backflow devices nnection, inspection and servicing system cleanable fixtures, service sink	IN	O	O N/A	cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col 51C. Approved system and	dishes would not be dissolved.]  ning machines es clean  le; adequate pressure per backflow devices nnection, inspection and servicing system cleanable fixtures, service sink ter properly disposed	IN 0 0 0	O	O N/A	cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col 51C. Approved system and 52A. Sewage and waste wa	dishes would not be dissolved.]  ning machines es clean  ele; adequate pressure per backflow devices nnection, inspection and servicing system cleanable fixtures, service sink ter properly disposed accessible for cleaning	E 0 0 0 0	O O O O O	O N/A	cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col 51C. Approved system and 52A. Sewage and waste wa 52B. Grease traps easily ac 52C. Removing mobile food	dishes would not be dissolved.]  ning machines es clean  ele; adequate pressure per backflow devices nnection, inspection and servicing system cleanable fixtures, service sink ter properly disposed accessible for cleaning	E 0 0 0 0 0	O O O O O O	O N/A	cos	REPEAT
49. Non-food contact surface Physical Facilities 50. Hot & cold water availabe 51A. Plumbing installed; pro 51B. Prohibiting a cross-col 51C. Approved system and 52A. Sewage and waste wa 52B. Grease traps easily ac 52C. Removing mobile food	dishes would not be dissolved.]  ning machines es clean  le; adequate pressure per backflow devices nnection, inspection and servicing system cleanable fixtures, service sink ter properly disposed ccessible for cleaning d establishment waste y constructed, supplied, & cleaned	IN 0 0 0 0 0 0	O O O O O O	O N/A	cos	REPEAT

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Food Establishment Inspection Rep	ort - F	DΑ			
Physical Facilities	IN	OUT	N/A	cos	REPEAT
Fail Notes 5-501.13 Receptacles [A waste receptacle was not observed at the handsink. F small trash receptacle at the handsink.]	Provide a				
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

ASSON

Inspector

Acknowledged Receipt: Tim Viveiros

## Footnote 1

Notes:

The PIC will be attending a serv safe course on 12th November 2018.

125 BV

Inspector

Acknowledged Receipt : Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/13/2019

Business ID: 1N2118

Business: Countryside School

191 Dedham St.

Newton, MA 02464

Inspection: 6N000119

Section: 3

Phone: 559-9450

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

	Nesu	115.	יט רנ	JIIOW	-up r	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ag Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r r, you	tes ar evoca have	n orde ation of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🔲				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti  Risk factors are improper practices or procedures identified as the most prevalent contri  njury. Public Health Interventions are control measures to prevent foodborne illnesses of	on R	= repe	at vio	lation		ness or
Supervision	IN	•	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

VASSON

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA									
Good Hygienic Practices		IN			N/A	cos	REPEAT		
7. No discharge from eyes, nose, and mo	uth	0	0	0					
Control of Hands as a Vehicle of Contaminat	tion	IN	OUT	N/O	N/A	cos	REPEAT		
8A. Hands clean & properly washed		0	0	0					
8B. Where to wash, hand antiseptics		0	0	0					
<ol><li>No bare hand contact with RTE food or properly allowed</li></ol>	a pre-approved alternative procedure	0	0	0	0				
10A. Adequate handwashing sinks proper	ly supplied and accessible	0	0						
10B. Handwashing sinks accesible with p	roper signage, handwashing aids	0	0						
Approved Sources		IN	OUT	N/O	N/A	cos	REPEAT		
11A. Milk, eggs, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0				
11B. Packaged foods, labeling, whole mu	scle beef	0	0	0	0				
11C. Obtaining raw fish, packaged meat	& poultry, eggs	0	0	0	0				
12A. Food received at proper temperature	•	0	0	0	0				
12B. Shipping and receiving frozen food		0	0	0	0				
13. Food in good condition, honestly prese	ented, safe, & unadulterated	•	0						
13B. Food package integrity		•	0						
14A. Required records available: shellstoo	ck tags, parasite destruction	0	0	0	0				
14B. Missing shellstock tags, destruction		0	0	0	0				
14C. Parasite destruction- storing raw/par	tially cooked fish	0	0	0	0				
Protection from Contamination		lN	OUT	N/O	N/A	cos	REPEAT		
15A. Food separated & protected		0	0	0	0				
15B. Cleaning equip/utensils/food contained	ers	0	0	0	0				
16A. Food-contact surfaces: cleaned & sa	nitized immersion 171° F and above	0	0		0	$\square$			
Fail Notes 4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution the red buckets was strong (>500ppm). A chemical sanitizer used in a sanitizing solution of a manual or mechanical operation shall used in accordance with the manufacture instructions label. The PIC corrected this violation during the inspection.]	on in l lution all be							
16B. Food contact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0				
16C. Mechanical warewashing equipmen equip., utensils	t sanitization food contact surfaces,	0	0		0				
17. Proper disposition of returned, previou	sly served reconditions, & unsafe food	0	0						
Time/Temperature Control for Safety Food (7	CCS Food)	IN	OUT	N/O	N/A	cos	REPEAT		
18A. Proper cooking time & temperatures		•	0	0	0				

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Food Establishment Inspection Report - FDA									
Time/Temperature Control for Safety Food (TCS Food)						N/O	N/A	cos	REPEAT
18B. Whole me	at cooking and	serving, storing		0	0	0	0		
18C. Microwave	e cooking of raw	animal foods		0	0	0	0		
19. Proper rehe	eating procedure	s for hot holding		0	0	0	0		
20. Proper cool	ing time & temp	eratures		0	0	0	0		
21. Proper hot	holding tempera	tures		0	•	0	0		
Fail Notes	3-501.16 (A)	*Hot TCS foods Maintained at or Above 1350 whole meat roasts (130F and above) [The TCS (time/temperature control for safety (chicken nuggets) in the hot holding unit was have a temperature range of 122.2 to 135.3 of TCS foods for hot holding shall be maintained temperature of 135 degrees F or above.]	/) food observ degrees	ed to					
22. Proper cold	holding tempera	atures		•	0	0	0		
23. Proper Date	Marking			0	0	0	0		
23B. TCS Food	s Disposition			•	0	0	0		
24A. Time as a public health control: procedures					0	0	0		
24B. Time as a public health control: temperatures & discarding food				0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)				0	0	0	0		
Consumer Advisor	Ŋ			IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provide	d for raw or undercooked foods		0	0		•		
Highly Susceptible	Populations (H	SP)		IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used; p	rohibited foods not offered		0	0		0		
26B. Reservice	of foods			0	0		0		
Chemical				IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved ar	nd properly used	107	0	0		•		
28A. Toxic subs	tances identified	i, stored and used		0	0		0		
28B. Poisonous storage	s materials, sani	tizers, additives, medicines restriction, separat	ion,	•	0		0		
28C. Conditions	s of Use: law			•	0		0		
Conformance with	Approved Proce	edures		IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliano	e with variance,	specialized process, & HACCP plan		0	0		•		
29B. Treating ju		duced oxygen packaging w/out variance, cedures		0	0		0		
29C. When HACCP plan is required							0		

NASSON

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				□
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	•	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
This item has Notes. See Footnote 1 at end of questionnaire.						
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT

NASSON

Food Establishment Inspection R	eport - F	DA			
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventi contamination	ng	•	0		
46. Gloves used properly		0	0		
Itensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consurservice	mer self-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollus shellfish tanks	scan	0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
Fail Notes 5-501.13 Receptacles [There was no receptacle next to the wash hand sink.]	Provide a				
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
SACHUSETTS ONLY REGULATIONS					
and Regulations adopted for use in Massachusetts only.					
acilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
- · · · ·		_	_	_	_

VASPON

Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - F	DA			
Facilities	ÎN	OUT	cos	REPEAT
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

MESER

## Footnote 1

#### Notes:

One of the windows was open at the time of inspection, which did not have a mesh screen fitted to it. Fortunately, the weather was cold at the time of the inspection. However, there is another openable window which is fitted with a mesh screen. It is advisable that the window fitted with the mesh screen is opened during hot weather to protect against the entry of flying pests.

MESER



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

**Insp Date:** 3/17/2017

Business ID: 1N2149

Inspection: CN000309

Business: FA Day Middle School

Section: 4

**Phone:** 559-9100

21 Minot Pl.

Newton, MA 02460

Inspector: RS764 John McNally

Reason: 1-Routine

	Results: Follow-up R2							
Inspection Summary								
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent co spensions is orde	onstitu on or r r, you	tes ar evoca have t	orde tion c the riç	r by th of the f ght to a	ie ood a hearing.		
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Observ	ed _	02 Lo	w		
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Persor	ns 🗆						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec								
Risk factors are improper practices or procedures identified as the most prevalent continutry. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or		
Supervision	IN	OUT	N/O	N/A	cos	REPEAT		
1. PIC Present, Knowledge and Duties	•	0						
2. Certified Food Protection Manager	•	0		0				
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT		
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0						
3B. Employee Reporting to PIC	0	0						
4. Proper Use of Restriction & Exclusion	0	0						
5. Clean-up of Vomiting and Diarrheal Events	0	0						
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT		
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0					
6B. Preventing contamination when tasting	0	0	0					

John Fix hally Rs

Inspector

Acknowledged Receipt: REGINA DELLOSSO

Page 1 of 6

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	•			Ø	
Fail Notes 6-301.14 Handwashing signage [there were signs posted at the food prep sink and the sink for handwashing. These sinks are not permitted to used for handwashing. Signs were removed.]						
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	•		0		
Fail Notes 4-602.11 (A & C) Equipment and food contact surfaces cleaned [food contact surfaces not being cleaned before applying sanitizer. Wash all surfaces before applying sanitizer.]	olying					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		

John Tok hally Rs

100		F	ood Establishment Inspection R	epor	- FD	Α			
Time/Temperature	Control for Saf	ety F	ood (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18B. Whole me	at cooking and s	servii	ng, storing	0	0	0	0		
18C. Microwave	e cooking of raw	anin	nal foods	0	0	0	0		
19. Proper rehe	ating procedure	s for	hot holding	0	0	0	0		
20. Proper cool	ing time & tempe	eratu	res	0	0	0	0		
21. Proper hot h	nolding tempera	tures		0	•	0	0		
Fail Notes	3-501.16 (A)	who [hos Min food hun nee	nt TCS foods Maintained at or Above 135oF, Al ole meat roasts (130F and above) tholding slider shelves holding food at 110 to 1 imum requirement is 135F. Hot hlding box had ditems at less than rquired135F. Water tray fo nidity not being used. It appears that this opera ds a second hot holding unit to provide safe ho hot foods.]	30F. some r tion					
22. Proper cold	holding tempera	ature	s	0	0	0	0		
Fail Notes	3-501.16(A2 &	B)	*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [cold holding cart for salads and wraps had for temperatures at 55 to 63F. Minimum requirem 41F. Walk-in refrigerator temperature of food slightly elevated .[42 to 43F.]	od ent is					
23. Proper Date	Marking			0	0	0	0		
23B. TCS Foods Disposition					0	0	0		
24A. Time as a public health control: procedures				0	0	0	0		
24B. Time as a	public health co	ntrol	temperatures & discarding food	0	0	0	0		
24C. Time as a	public health co	ntrol	: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisor	у			IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provide	d for	raw or undercooked foods	0	0		0		
Highly Susceptible	Populations (H	SP)		IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used; p	rohib	ited foods not offered	0	0		<b>⊙</b>		
26B. Reservice	of foods			0	0		0		
Chemical				IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved ar	nd pr	operly used	0	0		0		
28A. Toxic subs	tances identified	d, sto	ored and used	0	•		0		
Fail Notes	7-202.12 (C)	[sai	nditions of Use: Restricted use pesticide nitizer bucket too strong of a concentration-stay ameters 150 to 400 PPM.]	within					
28B. Poisonous storage	s materials, sani	tizer	s, additives, medicines restriction, separation,	0	0		0		
28C. Conditions	s of Use: law			0	0		0		
Conformance with	Approved Proce	edure	98	IN	OUT	N/O	N/A	cos	REPEAT
29A. Complianc	e with variance.	spe	cialized process. & HACCP plan	0	0		0		

John Fix hally Rs

Food Establishment Inspection	n Report	- FD	Α			
Conformance with Approved Procedures	. IN			N/A	cos	REPEAT
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathog foods.	gens, chemic	als, an	d phy	sical ·	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during in	nspection F	EPEA	T = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature conf	trol	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	•	0	0	0		
35. Approved thawing methods used	•	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	•		
Fail Notes 3-602.11 (B5) *Labeling of major food allergen [yogurt and pudding assembled on site did labels.]	not have ing	redieni	t			
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredien	t		0	0		
Fail Notes 3-306.11 Food Display-Preventing Contamination by Con [slider display has food unwrapped and unproted and FF]]		cutlet	s			
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry	1		0	0		

John Frenally Rs

#### Food Establishment Inspection Report - FDA Prevention of Food Contamination **OUT COS REPEAT** IN 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 42B. Washing produce 0 0 42C. Washing produce- chemicals O 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 П П 46. Gloves used properly Utensils, Equipment and Vending OUT COS REPEAT IN 0 0 47A. Food & non-food contact surfaces cleanable 0 0 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer selfservice 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 48B. Operational warewashing machines 0 0 49. Non-food contact surfaces clean **Physical Facilities** COS REPEAT IN OUT N/A 50. Hot & cold water available; adequate pressure 0 0 0 0 51A. Plumbing installed; proper backflow devices Fail Notes 5-202.13 \*Backflow Prevention, Air Gap [FOOD PREP SINK HAS A DIRECT WASTE CONNECTION. Provide an air gap for this drain.] 0 0 51B. Prohibiting a cross-connection, inspection and servicing system Fail Notes Prohibiting a cross-connection, non-drinking water 5-205.12 (B) [hose connected above 3-bay sink. Line does not have a backflow device.] Ō 0 0 51C. Approved system and cleanable fixtures, service sink 0 0 52A. Sewage and waste water properly disposed 0 0 52B. Grease traps easily accessible for cleaning 0 0 0 52C. Removing mobile food establishment waste 0 0 53A. Toilet facilities; properly constructed, supplied, & cleaned 53B. Toilet tissue availability 0 0

John Fox hally Rs

	Food Establishment Inspection Repor	t - FD	DΑ			
	Physical Facilities	IN	OUT	N/A	cos	REPEAT
	54. Garbage & refuse properly disposed; facilities maintained	•	0			
	55A. Physical facilities installed, maintained, & clean	•	0			
	55B. Private homes and living or sleeping quarters, use prohibition	0	0			
	56. Adequate ventilation & lighting; designated areas used	•	0			
М	ASSACHUSETTS ONLY REGULATIONS					
Rι	ales and Regulations adopted for use in Massachusetts only.					
	Facilities		IN	OUT	cos	REPEAT
	57A. Catering		0	0		
	57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
	57C. Contents of plans and specifications, preoperational inspections		0	0		
	58. Mobile Food Operations		0	0		
	59. Temporary Food Establishments		0	0		
	60. Residential Kitchens		0	0		
	Procedures		IN	OUT	cos	REPEAT
	61. Anti-choking Procedures		0	0		
	62. Tobacco Products: Notice and Sale		0	0		
	63. Food Allergy Awareness Requirements		0	0		

John Townally Rs



### City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/17/2017 Business: FA Day Middle School

21 Minot Pl.

Business ID: 1N2149

Inspection: CN000352

Section: 4

Phone: 559-9100

Inspector: 1N11121 Derek Kwok

Newton, MA 02460		son: ' ults: N			-up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indica Federal Food Code. This report, when signed below by the Commissioner of Health / Commissioner of Health. Failure to correct violations cited in this report may result in establishment permit and cessation of food establishment operations. If aggrieved by The request must be in writing and submitted to the Commissioner of Health at the althis order.	Agent of suspens of this order	constitution or i er, you	ites ar evoca have	n order ation of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than To	wo Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observ	eu ma	– not a	ppiica	ible		
Risk factors are improper practices or procedures identified as the most prevalent co	ection R	g facto				ness or
	ection R	g facto	rs of fo	oodbo	orne ill	ness or
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness	ection R entributing	g facto	rs of fo	oodbo	orne ill	
Risk factors are improper practices or procedures identified as the most prevalent coinjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision	ection R entributing es or inju	g factor	rs of fo	oodbo	orne ill	REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties	ection R ontributing es or inju IN	g factoring. OUT O	ns of fo	N/A O	cos	REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager	ection R ontributing es or inju IN  O	g factoring. OUT O	ns of fo	N/A O	cos	REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events	ection R ontributing es or inju IN  O IN	g factoring.  OUT  O  O  OUT	ns of fo	N/A O	cos	REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	ection R entributing es or inju  N  O  IN  O  IN  O	g factoring.  OUT  O  O  OUT	ns of fo	N/A O	cos	REPEAT  REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC	ection R ontributing es or inju  IN  O  IN  O	g factoring. OUT O O OUT O OUT O	ns of fo	N/A O	cos	REPEAT  REPEAT
Risk factors are improper practices or procedures identified as the most prevalent conjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	ection R contributing es or inju  IN  O  IN  O  O  O  O	g factoriny.  OUT  O  OUT  O  OUT  O  O  O  O	N/O	N/A O N/A	cos	REPEAT  REPEAT
Risk factors are improper practices or procedures identified as the most prevalent coinjury. Public Health Interventions are control measures to prevent foodborne illness.  Supervision  1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events	ection R contributing es or inju in in in in in in in in in in in in in	g factoriny.  OUT  O  OUT  O  OUT  O  O  O  O	N/O	N/A O N/A	cos	REPEAT  REPEAT  C  C  C  C  C  C  C  C  C  C  C  C  C

Inspector

Acknowledged Receipt:

Page 1 of 8

Food Establishment Inspection I Good Hygienic Practices  7. No discharge from eyes, nose, and mouth  Control of Hands as a Vehicle of Contamination  8A. Hands clean & properly washed	N		N/O O			REPEAT	
Control of Hands as a Vehicle of Contamination	IN •	OUT	N/O	N/A			
	•			N/A	000		
8A. Hands clean & properly washed	_	0	$\circ$		CO3	REPEAT	,£
	0		O				
8B. Where to wash, hand antiseptics		0	0				
Fail Notes 2-301.15 Where to wash [An employee was observed washing her hands at t sink. Food employees shall clean their hands in a handwashing sink and may not clean their hands in used for food preparation or ware washing, or in a s sink or a curbed cleaning facility used for the dispos water and similar liquid waste.]	a sink ervice						
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0			
10A. Adequate handwashing sinks properly supplied and accessible	•	0					
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	•					
Fail Notes 6-301.14 Handwashing signage [A sign or poster was not observed at the hand sink. or poster that notifies food employees to wash their shall be provided at all Handwashing Sinks used by employees and shall be clearly visible to food employees a sign or poster.]	hands food						
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT	
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0			
11B. Packaged foods, labeling, whole muscle beef	•	0	0	0			
11C. Obtaining raw fish, packaged meat & poultry, eggs	•	0	0	0			
12A. Food received at proper temperature	0	0	0	0			
12B. Shipping and receiving frozen food	0	0	0	0			
13. Food in good condition, honestly presented, safe, & unadulterated	•	0					
13B. Food package integrity	•	0					
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0			
14B. Missing shellstock tags, destruction	0	0	0	0			
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	•			
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
15A. Food separated & protected	•	0	0	0			
15B. Cleaning equip/utensils/food containers	•	0	0	0			
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0			

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Food Establishment Inspection Report - FDA **Protection from Contamination** IN OUT N/O N/A COS REPEAT Chemical Sanitization - Temperature, pH, 4-501.114 (A-E, F 1&2) Fail Notes Concentration and Hardness The sanitizer in all of the red buckets were too low. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall be used in accordance with the EPA registered label use instructions.] 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F Fail Notes 4-601.11 (A) \*Equipment, Food-Contact Surfaces, and Utensils Clean [There were a couple of cleaned pieces of food equipment in storage that had some food debris on them. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Food contact surfaces shall be cleaned to remove organic matter so that sanitization can occur. ] 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 18A. Proper cooking time & temperatures 0 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 O 0 0 19. Proper reheating procedures for hot holding 0 0 0 20. Proper cooling time & temperatures 0 21. Proper hot holding temperatures 0 0 0 0 M Fail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 1350F, Also for whole meat roasts (130F and above) [The hot holding unit for the burgers and hot dogs had temps between 115-120\*F. The mac and cheese was around 118\*F. Except during preparation, cooking, or cooling, or when time is used as the public health control, TCS (Time / Temperature Control for Safety Food) Food shall be maintained at 135\*F or above.] 22. Proper cold holding temperatures 0  $\square$ Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The following TCS (Time / Temperature Control for Safety Food) foods had the following internal temperatures: Salad area- salad 47.2\*F, italian sub 48.2\*F, salad dressing 45\*F. Maintain the internal temperature of TCS Foods at 41\*F and below.] 23. Proper Date Marking 0 0 23B. TCS Foods Disposition 0 0 

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24A. Time as a public health control: procedures

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Food Establishment Inspection Re	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		•		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		•		
28A. Toxic substances identified, stored and used	0	•		0		
Fail Notes 7-101.11 *Identifying Information - Original Containers, manufactiabel on container [There was an unlabeled chemical spray bottle by the licenter of the material spray bottle by the licenter of the material spray bottle by the licenter of the material spray bottle on the working container (bottle).]  *Identifying Information - Original Containers, manufaction to the material spray bottle by the licenter of the material spray bottle on the working container (bottle).]	back oring bulk the pray					
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		•		
GOOD RETAIL PRACTICES						
food Retail Practices are preventative measures to control the addition of pathogens, coods.	hemica	als, an	d phy	sical	objects	sinto
N = In compliance OUT = not in compliance COS - corrected on -site during inspecti	ion R					
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT

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Food Establishment Inspection Report - FDA Food Temperature Control OUT N/O N/A COS REPEAT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 Fail Notes 3-501.15 (A) Cooling Methods for TCS foods [Chicken and pasta were observed cooling in the walkin, but both containers were covered. Keep on a top shelf and uncovered. When cooling foods, use one or more of the following acceptable methods based on the type of food being cooled: 1) Place food in shallow pans; 2) Separate food into smaller or thinner portions; 3) Use rapid cooling equipment such ice wands, blast chillers; 4) Stir the food in a container placed in an ice water bath; 5) Use containers that facilitates the heat transfer; 6) Add ice as an ingredient, or other effective methods. Arrange the food in the equipment to provide maximum heat transfer through the container walls. Avoid covering foods until they are thoroughly cooled. Try to use the top shelf in the walk-in refrigerators for cooling. Cooked TCS Foods shall be cooled: 1) Within two (2) hours from 135\*F to 70\*F; and 2) within total of six (6) hours from 135\*F to 41\*F or less. If items are prepared from ambient temperatures such as tuna fish, cool to 41\*F within four (4) hours or less. Large food items, such as roast, turkeys, and large containers of rice or refried beans, take longer to cool because of the mass and volume form which heat must be removed. By reducing the volume of the food in an individual container, the rate of cooling is dramatically increased and opportunity for pathogen growth is minimized. If the hot food container is tightly covered, the rate of heat transfer is reduced. Commercial refrigeration equipment is designed to hold cold food temperatures, not cool large masses of food. Rapid chilling equipment is designed to cool the food to acceptable temperatures quickly by using very low temperatures and high rates of air circulation. ] 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 0 0 0 0 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly OUT COS REPEAT Food Identification IN 37A. Food properly labeled; original container 0 0 ablaFail Notes 3-302.12 Food Storage Containers Identified with Common Name of Food [None of the salad dressings in the cold holding salad area were labeled. Working containers of food ingredients that are removed from their original packages for use, such as oils, salt etc. shall be identified with the common name of the food. Label all containers, bins and squeeze bottles.]

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# Food Establishment Inspection Report - FDA

Food Identification					IN	001	COS	REPEAT
Fail Notes	3-602.11 (/	A, B 1-4, 6, 7)	Packaged foods- properly labeled [The yogurt and pudding containers did not with ingredients. None of the salad dressing ingredient labels. Only one sandwich had at label. All of the sanidwiches need a label of ingredients on each package. Food package establishment shall be labeled to include the information: The common name of the food from more than two ingredients, a list of ingredients in descending order of pred weight, including a declaration of artificial coflavors and chemical preservatives, the net contents, the name and place of business of manufacturer, packer, or distributor, and the allergen.]	ns had ingredie their ed in a fo e following if made redients a following if made redients a formation of the	ent ood og e and e by ificial of			
37B. Food labe	is, labeling o	of ingredients			0	0		
Prevention of Food	d Contamina	tion			IN	OUT	cos	REPEAT
38A. Insects, ro	dents, & ani	mals not preser	nt		0	0		
38B. Handling į	prohibition, o	controlling pests	s, prohibiting animals		0	0		
39A. Contamina	tion prevent	ed during food	storage		•	0		
39B. Food disp	0	0						
39C. Consume	r self-service	e operations- ut	ensils and monitoring		•	0		
40A. Personal c	leanliness- <sub>l</sub>	orohibition jewe	lry .		0	0		
40B. Maintenar	nce of finger	nails			0	0		
41. Wiping cloth	s; properly ເ	used and stored	l		0	•		
Fail Notes	3-304.14	[A wiping clot wiping counter uses in a chemanufacturer contact with rust for other purp wet wiping cla and used in a utensils, linean needs to be with meats - to rendisposable pacioths under the to cover food.  Soiled wiping grounds for posoiled with or needed to mit proper conceins.	is, Use Limitation In was observed on a prep table. Wiping cloth In was observed on a prep table. Wiping cloth In was observed on a prep table. Wiping cloth In was observed on a prep table. Wiping cloth In was anitizer solution at a concentration spec (read the label). Wiping cloths used for surfa In was animal foods shall be kept separate from In oses. Containers of chemical sanitizing solution In surface that prevents contamination of food, In sand single-service items (to-go containers, In in wiping from crumbs or ingredients (not allergens, In or allergens, soapy water MUST be used) In per towel. Use once and dispose. Avoid usin In was any water foods. Instead use In cutting boards and to cover foods. Instead use In cutting boards and to cover foods. Instead use In cutting boards. Using a paper towel is accept In however plastic wrap is recommended. In cloths, especially when moist, can become be In althogens that could be transferred to food. Wing anic material can overcome the effectiveness In a sanitizer. The sanitizing solution must be chaining the accumulation of organic material antration. Proper sanitizer concentration shoulther solution periodically with an appropriate clother.	Id between ecified by aces in cloths us ion in white the floor, equipment of the floor, equipment of the floor, equipment of the floor, equipment of the floor, earneding wiping endoused the ensuit of the floor, and sustand be ensuit of the floor, and sustand be ensuit of the floor, and sustand the floor, and the fl	en the sed cich rent, face slip use ths s in uned			

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		Food Establishment I	nspection Report	- F	DΑ			
Prevention of Foo	d Contamination				IN	OUT	cos	REPEAT
42A. Washing I	Produce - following	chemical manufacturers label			•	0		
42B. Washing <sub>I</sub>	produce				•	0		
42C. Washing	produce- chemicals				•	0		
Proper Use of Ute	ensils				IN	OUT	cos	REPEAT
43. In-use uten	sils; properly stored				0	0		
Fail Notes	[Som	ne Utensils, Between-Use Store we handles of scoops were obse we area. Ensure that an employe we should be positioned out of	erved in the food product se monitors this area. Han					
44. Utensils, ed	quipment & linens; p	roperly stored, dried, and hand	lled		0	0		
45A. Single-us	e/ single service an	icles properly stored and used	, required		0	0		
45B. Single-us contamination		0	0					
Fail Notes								
46. Gloves use	d properly				0	0		
Utensils, Equipme	ent and Vending			_	IN	OUT	cos	REPEAT
47A. Food & no	n-food contact surf	aces cleanable			0	0		
47B. Food con service	tact surfaces /utens	ils cleanability, molluscan shel	lfish tanks, consumer self	-	•	0		
47C. Properly of shellfish tanks	designed character	stics: food and non-food conta	ct surfaces, molluscan		•	0		
48A. Warewash	ning facilities: install	ed, maintained, & used; test st	rips		0	0		
48B. Operation	nal warewashing ma	chines			0	0		
49. Non-food co	ontact surfaces clea	n			0	0		
Physical Facilities				IN	OUT	N/A	cos	REPEAT
50. Hot & cold v	vater available; ade	quate pressure		0	0			
51A. Plumbing	installed; proper ba	ckflow devices		0	0			
51B. Prohibiting	g a cross-connectio	n, inspection and servicing sys	tem	0	0			
51C. Approved	system and cleana	ble fixtures, service sink		0	0	0		
52A. Sewage at	nd waste water pro	nerly disposed		0	0		П	M

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		Food Establishment Inspection Repor	t - Fl	DA					
Physical Facilities	3		IN	OUT	N/A	cos	REPEAT		
Fail Notes	5-402.11	*Backflow Prevention [It does not appear that the food prep sink has an indirect we connection. A direct connection may not exist between the sewage system and a drain originating from equipment in we food, portable equipment, or utensils are placed.]							
52B. Grease t	raps easily a	ccessible for cleaning	0	0					
52C. Removin	g mobile foo	d establishment waste	0	0	•				
53A. Toilet faci	ilities; properl	y constructed, supplied, & cleaned	0	0					
Fail Notes	5-501.17	Toilet room receptacle, covered- sanitary napkins [A covered receptacle was not observed in the women's res A toilet room used by females shall be provided with a cover receptacle for sanitary napkins. Provide a covered container	ed						
53B. Toilet tiss	sue availabilit	у	•	0					
54. Garbage &	refuse prope	rly disposed; facilities maintained	0	0					
55A. Physical f	facilities insta	lled, maintained, & clean	•	0					
55B. Private ho	55B. Private homes and living or sleeping quarters, use prohibition								
56. Adequate v	entilation & I	ghting; designated areas used	•	0					
MASSACHUSETTS	ONLY REGU	LATIONS							
Rules and Regulation	ns adopted fo	or use in Massachusetts only.							
Facilities				IN	OUT	cos	REPEAT		
57A. Catering				0	0				
57B. When pla	ans are reviev	ved, prerequisite for operations- valid permit		0	0				
57C. Contents	of plans and	specifications, preoperational inspections		0	0				
58. Mobile Foo	d Operations			0	0				
59. Temporary	Food Establi	shments		0	0				
60. Residential	Kitchens			0	0				
Procedures				ĪN	OUT	cos	REPEAT		
61. Anti-chokin	g Procedures	3		0	0				
62. Tobacco Pr	roducts: Notic	ee and Sale		0	0				
63. Food Allerg	y Awareness	Requirements		•	0				

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# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/16/2018

0/16/2018 **Business ID:** 1N2149

**Business:** FA Day Middle School 21 Minot Pl.

Newton, MA 02460

Inspection: 6N000053

Section: 4

Phone: 559-9100

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of Federal Food Code. This report, when signed below by the Commissioner of Health / Action Action of Health / Action of Health / Action of Health / Action of Health / Action of Health / Action of Health / Action of Health / Action of Health / Action of Health / Action of Health at the about this order.	gent c pensi s orde	onstitu on or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to get the first to get the get the first to get the first to get the get the get the get th	ne food a hearing:
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti						
Marked in appropriate box for COS and/or R. COS – corrected on-site during inspecti	On K	- repe	at vic	nation	<u>'</u>	
Risk factors are improper practices or procedures identified as the most prevalent contri injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	orne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	0	0				
C. Duties of PIC	0	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	•	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
B. Preventing contamination when tasting	0	0	0			
5. No discharge from eyes, nose, and mouth	0	0	0			

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### Food Establishment Inspection Report - FDA

Preventing Contar	mination by H	lands	] IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clea	an & properly	washed	•	0	0			
B. Where to wa	ash, hand an	riseptics	•	0	0			
7. No bare han properly allowed		•	0	0	0			
8A. Adequate h	nandwashing	sinks properly supplied and accessible	0	0				
Fail Notes	6-301.12	Hand Drying Provision [There were no paper towels in the dispenser to the handsink. You must refill the paper towel dispenser.]						
B. Handwashin	ng sinks acce	sible with proper signage, handwashing aids	0	0				
C. Convenientl	y located har	ndwashing sink	0	0				
Approved Sources	3		] IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs,	juice, bottled	water, hermetically sealed food	•	0				
B. Fish and she	ellfish		•	0	0	0		
10. Food receiv	ed at proper	temperature	0	0	0	0		
11. Food in goo	d condition,	safe, & unadulterated	•	0				
Protection from Co	Protection from Contamination						cos	REPEAT
12A. Food sepa	•	0	0	0				
B. Gloves, use	limitation, or	e task- contaminated	•	0	0	0		
13A. Food-cont	act surfaces:	cleaned & sanitized 171° F	0	•		0	$\square$	
This item h	as Notes. Se	e Footnote 1 at end of questionnaire.						
Fail Notes	4-501.114	Chemical Sanitization - Temperature, pH, Concentrand Hardness [It appeared that there was no sanitizer in the red by and the 3 bay compartment sink (measured 0 ppm tested with test strips). You must ensure that the concentration of the sanitizing solutions are in account the manufacturer's label.]	uckets when					
B. Food contac	t surfaces cle	eaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical utensils	warewashing	equipment sanitization food contact surfaces, equip.,	0	0		0		
14. Proper dispo	osition of retu	urned, previously served reconditions, & unsafe food	•	0				
Potentially Hazard	lous Food Tir	ne/Temperature	] IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cook	king time & te	mperatures	0	0	0	0		
16. Proper rehe	ating proced	ures for hot holding	0	0	0	0		
17. Proper cooli	ing time & ter	mperatures	0	0	0	0		
This item h	as Notes. Se	e Footnote 2 at end of questionnaire.	_	_	_	_	_	_
18. Proper hot h	noldina tempe	eratures	0	⊚	0	0		

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Food Establishment Inspection Report - FDA Potentially Hazardous Food Time/Temperature IN OUT N/O N/A COS REPEAT Fail Notes 3-501.16 (A) \*Hot PHFs Maintained at or Above 135oF [The temperature of the cheeseburgers, hamburgers and hotdogs in the hot holding units ranged from 99.9 - 111.0 degrees fahrenheit. Maintaining food at a temperature of 135 degrees fahrenheit or greater during hot holding is sufficient to prevent the growth of pathogens and is therefore an effective measure in the prevention of foodborne illness. It is essential that you ensure food in the hot holding units are maintained at a temperature of 135 degrees fahrenheit or greater. ] 19. Proper cold holding temperatures 0 0 Fail Notes 3-501.16(B) [590.004(F)] \*Cold PHFs Maintained at or Below 41oF The temperature of the sandwiches, salads and wraps in the salad bar cold holding unit ranged from 45.9 - 48.0 degrees fahrenheit. These food items contain TCS (time/temperature control for safety food) such as sliced tomatoes, cold meats and letuce. Maintain the internal temperature of TCS foods at 41 degrees fahrenheit or below.] 20. Time as a public health control: procedures & record 0 0 П **Highly Susceptible Populations** OUT N/O N/A COS REPEAT 21. Pasteurized foods used; prohibited foods not offered 0 0 0 Chemical IN OUT N/O N/A COS REPEAT 22. Food additives: approved and properly used 0 0 0 0 0 0 23A. Toxic substances properly identified, stored and used 0 0 B. Restriction presence and use, restriction and storage of medicines 0 C. Storage- other personal care items 0 0 0 GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation OU **REPEA** N/ CO Safe Food and Water IN N/A 0 24. Water & ice from approved source 0 0 0 Food Temperature Control COS REPEAT OUT N/O N/A 25A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 This item has Notes. See Footnote 3 at end of questionnaire. 0 0 0 0 B. Frozen food 0 0 0 0 26. Plant food properly cooked for hot holding 0 O 0 27. Approved thawing methods used 0 28A. Thermometers provided and accurate 0 0 

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				Fo	od F	Esta	ablis	shm	ent	Insp	ectio	n R	ерс	ort	- FE	DΑ			
Food Temperature	Control												1	N	OUT	N/C	N/A	cos	REPEAT
B. Thermomete	ers function p	pro	perl	у									0	9	0	0	0		
Food Identification					1//											IN	OUT	cos	REPEAT
29A. Food prope	erly labeled;	d; or	rigina	al co	ontain	er										0	0		
Fail Notes	3-302.12	l r c c	Som label remo certa conse such	ne of led. ( oved nin fo eque con	f the s Certai I from cods c ences ntainei	salad in foo their or ing s if co	dress ods m origii predie	sings nay b nal p ents a	in the diffi ackaq and m	ne sala ficult to ging. C nay res	Commod bar con identify consume ult in se recessories.	old ho after ers m evere	lding they ay b med	ur ha e a lica	nit wer ave be llergio l	een to I all			
B. Food labels,	labeling of i	ing	redie	ents												0	0		
Prevention of Food	d Contamina	atio	n													IN	OUT	cos	REPEAT
30A. Insects, roo	dents, & ani	nima	als n	ot pr	resen	t										0	0		
B. Handling pro	hibition, cor	ontro	olling	j pes	sts, pr	rohib	iting a	anima	als							0	0		
31A. Contamina	ition prevent	nted	d duri	ing f	food s	storaç	је									0	0		
B. Food display	; ice used a	as a	an ex	cteric	or coc	olant	prohi	ibited	as a	ın ingre	edient					0	0		
C. Consumer se	elf-service o	ope	eratio	ns-	utens	sils ar	nd mo	onitor	ing							0	0		
32A. Personal cl	leanliness-	pro	ohibit	tion j	jewelı	ry										0	0		
B. Maintenance	of fingernai	ails														0	0		
33. Wiping cloth:	s; properly ι	use	ed ar	nd st	tored											0	0		
34. Washing frui	its & vegetal	able	es													0	0		
Proper Use of Uter	nsils															IN	OUT	cos	REPEAT
35. In-use utens	ils; properly	y st	ored													0	0		
36. Utensils, equ	uipment & lir	liner	ns; p	горе	erly st	tored	, drie	d, an	d har	ndled						0	0		
37A. Single-use	e/ single sen	rvic	e art	ticles	s prop	perly	store	d and	d use	d, requ	uired					0	0		
B. Single-use/se contamination	ervice article	les	use	limita	ation,	, kitch	nenwa	are a	nd ta	iblewai	e preve	nting				0	0		
38. Gloves used	properly															•	0		
Utensils, Equipmer	nt and Vend	ding	)													IN	OUT	cos	REPEAT
39A. Food & nor	n-food conta	act	surfa	aces	s clea	ınable	9									0	0		
B. Food contact	t surfaces /u	uter	nsils	clea	anabil	lity, m	nollus	can:	shellf	fish tar	ıks, con	sume	r sel	f-s	ervic	0	0		
C. Properly des	igned chara	acte	eristi	cs: f	food a	and n	on-fo	od co	ontac	t surfa	ces, mo	llusc	an sl	nell	fish	•	0		
40A. Warewashi	ing facilities:	s: in	stall	ed, r	maint	ained	u & ,t	ısed;	test :	strips						0	0		
B. Operational v	warewashing	ng n	nach	ines	3											0	0		
41. Non-food co	ntact surface	ces	clea	ın												•	0		
Physical Facilities													] 11	N	OUT	N/O	N/A	cos	REPEAT

ASSA

Food Establishment Inspection Re	eport	- FD	Α			
Physical Facilities	IN	OUT	N/C	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	•	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	0	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	•	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	•	0				
B. Toilet tissue availability	•	0				
46. Garbage & refuse properly disposed; facilities maintained	•	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	•	0				
48. Adequate ventilation & lighting; designated areas used	0	0				
MASSACHUSETTS ONLY REGULATIONS						
Rules and Regulations adopted for use in Massachusetts only.						
Facilities			IN	OU	CO	REPEA
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT
50. Anti-choking Procedures			0	0		
51. Tobacco Products: Notice and Sale			0	0		

ASSON

Inspector

Acknowledged Receipt : Tim Viveiros

### Food Establishment Inspection Report - FDA

#### Footnote 1

#### Notes:

The PIC immediately corrected this problem, informing the staff to ensure the correct concentration is used by regularly verifying the concentration using the test strips provided.

#### Footnote 2

#### Notes:

Although cooling time and temperatures were not observed at the time of visit, the PIC informed me that, for example, she cooked chicken that morning (around 8am) for use in salad and wraps but 2 hours later one of the food employees needed to prepare the salads and wraps but the chicken hadn't cooled down enough (hence the high temps(48.0 degrees F) of the chilled cabinet displaying the salad and the wraps). In future she (PIC) will cook the chicken earlier. See violation #19 3-501.16(B)

#### Footnote 3

#### Notes:

Although cooling procedures were not observed at the time of inspection, after speaking with the PIC there does not appear to be efficient cooling methods in place.

Safe cooling requires removing heat from food quickly enough to prevent microbial growth. excessive time for cooling time/temperature control for safety foods is one of the contributing factors to foodborne illness.

The proper time frame for cooling cooked food is: Cool from 135 degrees F to 41 degrees F within 6 hours.

Proper cooling methods include: place food in shallow pans; separate food into smaller or thinner portions; stir the food in a container placed in an ice water bath; use rapid cooling equipment such as ice wands and blast chillers; use containers that facilitate the heat transfer; arrange the food in the equipment to provide maximum heat transfer through the container walls; avoid covering foods until they are thoroughly cooled, try to use the top shelf in the walk-in refrgerators for cooling.

V428W

Inspector

Acknowledged Receipt : Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 4/9/2019

Business ID: 1N2149

Inspection: 6N000102

Business: FA Day Middle School

Section: 4

21 Minot Pl.

Phone: 559-9100

Newton, MA 02460

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

	resu	115. 1	NO FC	iiow-	·up r	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Food Code. This report, when signed below by the Commissioner of Health / Agrommissioner of Health. Failure to correct violations cited in this report may result in sussestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c pensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o	er by the fight to a	ie ood a hearing.:
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two I	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti						
Risk factors are improper practices or procedures identified as the most prevalent contriniury. Public Health Interventions are control measures to prevent foodborne illnesses control measurement foodborne illnesses contro			s of fo	odbo	rne illı	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	0	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 5

#### Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 0 O 7. No discharge from eyes, nose, and mouth N/O N/A COS REPEAT Control of Hands as a Vehicle of Contamination IN OUT 0 0 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 O 0 properly allowed 0 0 10A. Adequate handwashing sinks properly supplied and accessible O 0 10B. Handwashing sinks accesible with proper signage, handwashing aids N/O N/A COS REPEAT Approved Sources IN OUT 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 11B. Packaged foods, labeling, whole muscle beef ⊚ 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 12A. Food received at proper temperature О 0 0 0 12B. Shipping and receiving frozen food O 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 0 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish 0 **Protection from Contamination** IN OUT N/O N/A COS REPEAT 0 0 0 0 15A. Food separated & protected 0 O 0 0 15B. Cleaning equip/utensils/food containers 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 O 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 Time/Temperature Control for Safety Food (TCS Food) N/O N/A COS REPEAT IN 0 0 0 0 18A. Proper cooking time & temperatures 18B. Whole meat cooking and serving, storing 0 0 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 0 0 19. Proper reheating procedures for hot holding O 0 0 0 20. Proper cooling time & temperatures

1 Assan

21. Proper hot holding temperatures

0 0

0 0

-		ood Establishment Inspection F	Repor	:- FD	A			
Time/Temperature	Control for Safety I	Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold h	nolding temperature	es	0	•	0	0		
Fail Notes	3-501.16(A2 &B)	*Cold PHFs Maintained at or Below 41oF- als pertains to untreated eggs (45F) [The following TCS (time/temperature control safety) foods in the sandwich and salad bars internal temperatures ranging from 42.1 to 51 degrees F. Maintain the internal temperature foods at 41 degrees F or below.]	for had !.8	,				
23. Proper Date	Marking		0	0	0	0		
23B. TCS Foods	Disposition		•	0	0	0		
24A. Time as a p	oublic health contro	l: procedures	0	0	0	0		
24B. Time as a p	oublic health contro	l: temperatures & discarding food	0	0	0	•		
24C. Time as a p	public health contro	l: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory			] IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer ad	lvisory provided for	raw or undercooked foods	0	0		0		
Highly Susceptible I	Populations (HSP)		] IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized	l foods used; prohil	pited foods not offered	0	0		0		
26B. Reservice o	of foods		0	0		0		
Chemical			] IN	OUT	N/O	N/A	cos	REPEAT
27. Food additive	es: approved and p	roperly used	0	0		0		
28A. Toxic substa	ances identified, st	ored and used	0	0		0		
28B. Poisonous storage	materials, sanitizer	s, additives, medicines restriction, separation,	•	0		0		
28C. Conditions	of Use: law		0	0		0		
Conformance with A	Approved Procedur	es	] IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance	with variance, spe	cialized process, & HACCP plan	0	0		0		
	ce- HACCP, reduc n approved procedu	ed oxygen packaging w/out variance, ures	0	0		0		
29C. When HAC	CP plan is required	d	0	0		0		
OOD RETAIL PRACT	TICES							
ods.		easures to control the addition of pathogens,	2				-	
		ance COS - corrected on -site during inspec	1					
Safe Food and Wat			. IN		N/O	N/A		REPEAT
	eggs used where re		0	0				
31A. Water & ice	from approved sou	ırce	0	0				
31B. Sampling, a	alternative water su	pply	0	0		0		

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Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA Safe Food and Water IN OUT N/O N/A COS REPEAT 31C. Sampling report O O 0 32. Variance obtained for specialized processing methods O 0 0 П Food Temperature Control IN OUT N/O N/A COS REPEAT 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 33B. Frozen food 0 0 0 34. Plant food properly cooked for hot holding 0 O 0 0 0 35. Approved thawing methods used 0 36A. Thermometers provided and accurate 0 0 0 36B. Thermometers function properly Food Identification **OUT COS REPEAT** 0 0 37A. Food properly labeled; original container 37B. Food labels, labeling of ingredients 0 0 Prevention of Food Contamination IN OUT COS REPEAT 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 O 0 O 40A. Personal cleanliness- prohibition jewelry 40B. Maintenance of fingemails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 П 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals Proper Use of Utensils **OUT COS REPEAT** IN 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending IN OUT COS REPEAT

Afresan

47A. Food & non-food contact surfaces cleanable

0

0

Food Establishment Inspection Report	<u>- F</u> [	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	Ο,		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

Acknowledged Receipt : Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Business: Franklin School 125 Derby St.	Secti Phor	ection ion: 4 ie: 61 ector:	7-55	9-95	00	rek Kwok
Newton, MA 02465		on: 1 Ilts: N			up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o spensi s orde	onstitu on or r er, you	tes an evoca have t	orde tion o	r by th of the f ght to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obsen	ed _	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Perso	ns 🛚				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	= not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	ion R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	•		0		
Fail Notes 2-102.12 (A) Certified food protection manager [The employee in charge did not have her food promanager certificate.]	tection					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	0	0				

Dust Dust

Good Hygienic Practices

5. Clean-up of Vomiting and Diarrheal Events

Inspector

Acknowledged Receipt:

Page 1 of 5

IN OUT N/O N/A COS REPEAT

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	•		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	Ŏ	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	•		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		

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Acknowledged Receipt : Inspector

19. Proper reheating procedures for hot holding

Food Establishment Inspection Re	oort	・トレ	'A			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
20. Proper cooling time & temperatures	0	0	0	•		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, chods.  = In compliance OUT = not in compliance COS - corrected on -site during inspection						
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		•		
· · · · · -						

Inspector

Acknowledged Receipt :

### Food Establishment Inspection Report - FDA

Food Temperature Control	] IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	•	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			•	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			•	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware prevent contamination	ting		•	0		
46. Gloves used properly			0	0		_ =
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consuservice	ımer sel	f-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollushellfish tanks	uscan		•	0		

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Inspector

Acknowledged Receipt:

	Food Establishment Inspection Report	- F	AC			
Ute	nsils, Equipment and Vending		IN	OUT	cos	REPEAT
4	8A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
4	8B. Operational warewashing machines		•	0		
4	9. Non-food contact surfaces clean		0	0		
Phy	sical Facilities	IN	OUT	N/A	cos	REPEAT
5	Hot & cold water available; adequate pressure	•	0			
5	1A. Plumbing installed; proper backflow devices	0	0			
5	1B. Prohibiting a cross-connection, inspection and servicing system	0	0			
5	1C. Approved system and cleanable fixtures, service sink	•	0	0		
5	2A. Sewage and waste water properly disposed	0	0			
5	2B. Grease traps easily accessible for cleaning	0	0			
5	2C. Removing mobile food establishment waste	0	0	0		
5	3A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
5	3B. Toilet tissue availability	0	0			
5	4. Garbage & refuse properly disposed; facilities maintained	0	0			
5	5A. Physical facilities installed, maintained, & clean	0	0			
5	5B. Private homes and living or sleeping quarters, use prohibition	•	0			
5	6. Adequate ventilation & lighting; designated areas used	0	0			
MASSA	CHUSETTS ONLY REGULATIONS					
Rules a	nd Regulations adopted for use in Massachusetts only.					
Fac	lities		IN	OUT	cos	REPEAT
5	7A. Catering		0	0		
5	7B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
5	7C. Contents of plans and specifications, preoperational inspections		0	0		
5	B. Mobile Food Operations		0	0		
5	9. Temporary Food Establishments		0	0		
6	D. Residential Kitchens		0	0		
Prod	edures		IN	OUT	cos	REPEAT
6	1. Anti-choking Procedures		0	0		
6	2. Tobacco Products: Notice and Sale		0	0		
6	3. Food Allergy Awareness Requirements		0	0		

Dest Kush

Inspector Acknowledged Receipt :



### City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

1	D-4	0/7/0040
INSD	Date:	6/7/2018

Business ID: 1N2162

Inspection: 4N000457

**Business:** Franklin School 125 Derby St.

Section: 4

Phone: 617-559-9500

Inspector: 1N11124 Samantha Menard

Reason: 1-Routine

Newton, MA 02465 Results: No Follow-up Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2009 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit# Risk Category 02 Risk Level Observed 02 Low FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 1A. PIC Present 0 0 B. Cert. food manager, knowledge, no critical violations 0 Fail Notes 2-102.20 Food Protection Manager Certification [The PIC did not have the food protection manager certification. At least one employee who has a supervisory or management role must be a certified food protection manager. ] C. Duties of PIC 0 0 OUT N/O N/A COS REPEAT **Employee Health** IN 0 0 2. Management, food employee and conditional employee; knowledge, responsibilities and reporting 3. Proper use of restriction and exclusion 0 0 Good Hygienic Practices OUT N/O N/A COS REPEAT

Inspector

Acknowledged Receipt : Cheryl

Page 1 of 5

#### Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT 4A. Proper eating, tasting, drinking, or tobacco use 0 0 0 B. Preventing contamination when tasting 0 0 0 0 0 0 5. No discharge from eyes, nose, and mouth COS REPEAT Preventing Contamination by Hands IN OUT N/O N/A 0 0 0 6A. Hands clean & properly washed B. Where to wash, hand antiseptics 0 0 0 0 0 0 0 7. No bare hand contact with RTE food or a pre-approved alternative procedure 8A. Adequate handwashing sinks properly supplied and accessible 0 0 0 0 B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 C. Conveniently located handwashing sink OUT N/O N/A COS REPEAT Approved Sources IN 0 9A. Milk, eggs, juice, bottled water, hermetically sealed food 0 0 0 B. Fish and shellfish 0 0 0 10. Food received at proper temperature 0 0 0 11. Food in good condition, safe, & unadulterated 0 0 **Protection from Contamination** IN OUT N/O N/A COS REPEAT 0 0 0 0 12A. Food separated & protected 0 0 0 0 B. Gloves, use limitation, one task- contaminated 0 0 0 13A. Food-contact surfaces: cleaned & sanitized 171° F B. Food contact surfaces cleaned and sanitized NMT 194° F. NLT 180° F 0 0 0 O C. Mechanical warewashing equipment sanitization food contact surfaces, equip., 0 0 14. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Potentially Hazardous Food Time/Temperature IN N/O N/A COS REPEAT 0 15. Proper cooking time & temperatures 0 0 0 16. Proper reheating procedures for hot holding 0 0 0 0 17. Proper cooling time & temperatures O 0 0 0 0 0 0 0 18. Proper hot holding temperatures 0 0 0 0 19. Proper cold holding temperatures 0 0 20. Time as a public health control: procedures & record 0 0 Highly Susceptible Populations OUT N/O N/A COS REPEAT IN 0 O 0 21. Pasteurized foods used; prohibited foods not offered Chemical OUT N/O N/A COS REPEAT



Inspector

Acknowledged Receipt : Cheryl

Food Establishment Inspection Re	port	:- F[	)A			
Chemical	IN			N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	0	0		0	$\checkmark$	
Fail Notes 7-102.11 *Common Name - Working Containers [Windex stored in an unmarked bottle. Working contain must be labeled with the chemicals common name.]	ers					
B. Restriction presence and use, restriction and storage of medicines	0	0		0		
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, choods.						
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEA	T = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos i	REPEAT
24. Water & ice from approved source	0	0	0	0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present			0	0		
B. Handling prohibition, controlling pests, prohibiting animals			0	O		
31A. Contamination prevented during food storage			•	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			0	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			0	0		
34. Washing fruits & vegetables			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		

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Inspector

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Page 3 of 5

	Food Establishment Inspection	Repor	<u> </u>	A(			
Proper Use of Utensils				IN	OUT	cos	REPEAT
36. Utensils, equipment &	linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single se	ervice articles properly stored and used, required			0	0		
B. Single-use/service article contamination	cles use limitation, kitchenware and tableware prevent	ing		•	0		
38. Gloves used properly				0	0		
Jtensils, Equipment and Ver	ding			IN	OUT	cos	REPEAT
39A. Food & non-food cor	tact surfaces cleanable			0	0		
Fail Notes 4-501.11	Good repair and proper adjustment [There was a leak in the refrigerator. PIC had place under the leak to stop it from contaminating food at scheduled to be repaired on June 8th. Ensure all en maintained in a state of good repair.]	nd also cla	aimed it				
B. Food contact surfaces	/utensils cleanability, molluscan shellfish tanks, consu	mer self-s	ervic	0	0		
C. Properly designed cha tanks	racteristics: food and non-food contact surfaces, mollu	iscan she	lifish	•	0		
40A. Warewashing facilities	s: installed, maintained, & used; test strips			0	0		
B. Operational warewashi	ng machines			0	0		
41. Non-food contact surfa	ices clean			0	0		
Physical Facilities		IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water availa	able; adequate pressure	•	0				
43A. Plumbing installed; p	roper backflow devices	•	0				
B. Prohibiting a cross-consystem maintained in good	nection, non-drinking water, ł repair	•	0				
C. Approved system and	cleanable fixtures, service sink	0	0				
44A. Sewage and waste w	rater properly disposed	0	0				
B. Grease traps easily ac	cessible for cleaning	•	0				
45A. Toilet facilities; prope	rly constructed, supplied, & cleaned	•	0				
B. Toilet tissue availability		•	0				
46. Garbage & refuse prop	perly disposed; facilities maintained	•	0				
47A. Physical facilities inst	alled, maintained, & clean	•	0				
B. Cleaning maintenance	tools, preventing contamination	•	0				
48. Adequate ventilation &	lighting; designated areas used	•	0				
SACHUSETTS ONLY REG	ULATIONS						
s and Regulations adopted	for use in Massachusetts only,						
acilities				IN C	UT (	cos i	REPEAT
49A. When plans are review	ewed, prerequisite for operations- valid permit			0	0		

Larm Manera

Inspector

Acknowledged Receipt : Cheryl

Page 4 of 5

Food Establishment Inspection I	Report - FDA			
Facilities	IN	OUT	cos	REPEAT
B. Contents of plans and specifications, preoperational inspections	0	0		
Procedures	IN	OUT	cos	REPEAT
50. Anti-choking Procedures	•	0		
51. Tobacco Products: Notice and Sale	0	0		

Som Manord

Inspector

Acknowledged Receipt : Cheryl



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/8/2018

Business: Franklin School

125 Derby St.

Business ID: 1N2162

Inspection: 6N000063

Section: 4

Phone: 617-559-9500

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Newton, MA 02465 Results: No Follow-up R2

Inspection Summary							
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent c spensi is orde	onstitu on or r er, you	tes ar evoca have	ordention of the right	er by the fight to a	ie ood a hearing.	
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w	
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗀					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable							
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	uori K	- repe	at vio	auor	l		
Risk factors are improper practices or procedures identified as the most prevalent continuty. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or	
Supervision	IN	OUT	N/O	N/A	cos	REPEAT	
1. PIC Present, Knowledge and Duties	0	0					
2. Certified Food Protection Manager	•	0		0			
This item has Notes. See Footnote 1 at end of questionnaire.							
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT	
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0					
3B. Employee Reporting to PIC	•	0					
4. Proper Use of Restriction & Exclusion	•	0					
5. Clean-up of Vomiting and Diarrheal Events	0	0					
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0				
6B. Preventing contamination when tasting	0	0	0				

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

	Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Pra	actices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth			0	0	0			
Control of Hands as a Vehicle of Contamination			IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly washed		0	0	0			
8B. Where to w	8B. Where to wash, hand antiseptics			0	0			
<ol><li>No bare hand properly allowed</li></ol>		a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashing sinks proper	ly supplied and accessible	0	0				
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources	B		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged	l foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining	raw fish, packaged meat a	& poultry, eggs	0	0	0	•		- 🗆
12A. Food rece	ived at proper temperature		0	0	0	0		
12B. Shipping a	and receiving frozen food		0	0	0	0		
13. Food in goo	d condition, honestly prese	ented, safe, & unadulterated	0	0				
13B. Food package integrity			0	0				
14A. Required r	14A. Required records available: shellstock tags, parasite destruction			0	0	0		
14B. Missing shellstock tags, destruction			0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish			0	0	0	0		
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & protected		0	0	0	0		
15B. Cleaning e	15B. Cleaning equip/utensils/food containers			0	0	0		
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171°F and above	0	•		0		
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness [The temperature of the sanitizing solution recorded as 63.5 degrees fahrenheit. A quaternary ammonium compound solution shall have a minimum temperature of 75 degrees fahrenheit. This is because the effectiveness of chemical sanitizers can be directly affected by the temperature of the water. Also see footnotes for violation #40.	n was n oe e					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F			0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils		•	0		0			
17. Proper dispo	17. Proper disposition of returned, previously served reconditions, & unsafe food		0	0				
Time/Temperature	Control for Safety Food (1	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT

1435W

Food Establishment Inspection Report - FDA									
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT			
18A. Proper cooking time & temperatures	0	0	0	0					
18B. Whole meat cooking and serving, storing	0	0	0	0					
18C. Microwave cooking of raw animal foods	0	0	0	0					
19. Proper reheating procedures for hot holding	0	0	0	0					
20. Proper cooling time & temperatures	0	0	0	0					
21. Proper hot holding temperatures	•	0	0	0					
22. Proper cold holding temperatures	•	0	0	0					
23. Proper Date Marking	•	0	0	0					
23B. TCS Foods Disposition	•	0	0	0					
24A. Time as a public health control: procedures	0	0	0	0					
24B. Time as a public health control: temperatures & discarding food	0	0	0	0					
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0					
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT			
25. Consumer advisory provided for raw or undercooked foods	0	0		0					
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT			
26A. Pasteurized foods used; prohibited foods not offered	0	0		0					
26B. Reservice of foods	0	0		0					
Chemical	IN	OUT	N/O	N/A	cos	REPEAT			
27. Food additives: approved and properly used	0	0		0					
28A. Toxic substances identified, stored and used	•	0		0					
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		□			
28C. Conditions of Use: law	•	0		0					
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT			
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0					
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0					
29C. When HACCP plan is required	0	0		•					
OOD RETAIL PRACTICES									
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	hemica	als, an	d phy:	sical (	objects	s into			
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on RI	EPEAT	= re	peat v	/iolatic	n			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT			
30. Pasteurized eggs used where required	0	0							

(A3201

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT IN 0 31A. Water & ice from approved source 0 31B. Sampling, alternative water supply 0 0 0 31C. Sampling report O 0 0 O 0 32. Variance obtained for specialized processing methods 0 Food Temperature Control IN OUT N/O N/A COS REPEAT 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 0 0 0 36B. Thermometers function properly 0 Food Identification OUT COS REPEAT IN 0 37A. Food properly labeled; original container 0 0 0 37B. Food labels, labeling of ingredients COS REPEAT Prevention of Food Contamination IN OUT 0 0 38A. Insects, rodents, & animals not present 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 39A. Contamination prevented during food storage 0 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 0 40B. Maintenance of fingernails 41. Wiping cloths; properly used and stored 0 0 0 42A. Washing Produce - following chemical manufacturers label О 0 0 42B. Washing produce 42C. Washing produce- chemicals 0 0 Proper Use of Utensils OUT COS REPEAT IN O 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination

Asson

46. Gloves used properly

0 0

### Food Establishment Inspection Report - FDA

Utensils, Equipment and Vending					OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable				•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service				0	0		
47C. Properly shellfish tanks	47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks			0	0		
48A. Warewash	hing facilities	: installed, maintained, & used; test strips		0	0		
This item h	as Notes. S	ee Footnote 2 at end of questionnaire.					
Fail Notes	4-501.19	Manual warewashing equipment, wash solution temperature [The temperature of the wash solution in the 3 bay compartm was 95.0 degrees fahrenheit. The temperature of the wash somanual WAREWASHING EQUIPMENT shall be maintained at than 110 degrees fahrenheit or the temperature specified on cleaning agent manufacturer's label instructions.]	olution at not	n in			
48B. Operation	nal warewasi	ning machines		•	0		
49. Non-food co	ontact surfac	es clean		0	0		
Physical Facilities			IN	OUT	N/A	cos	REPEA <sup>®</sup>
50. Hot & cold water available; adequate pressure			•	0			
51A. Plumbing installed; proper backflow devices			•	0			
51B. Prohibiting a cross-connection, inspection and servicing system			•	0			
51C. Approved system and cleanable fixtures, service sink			0	0	0		
52A. Sewage and waste water properly disposed			0	0			
52B. Grease traps easily accessible for cleaning			0	0			
52C. Removing mobile food establishment waste			0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned			0	0			
53B. Toilet tissue availability			0	0			
54. Garbage &	refuse prope	rly disposed; facilities maintained	0	0			
55A. Physical fa	acilities insta	lled, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition				0			
56. Adequate v	entilation & l	ghting; designated areas used	0	0			
SSACHUSETTS	ONLY REGU	LATIONS					
es and Regulation	s adopted fo	or use in Massachusetts only.					
Facilities				IN	OUT	cos	REPEA
57A. Catering				0	0		
57B. When pla	ns are revie	ved, prerequisite for operations- valid permit		0	0		
57C. Contents	of plans and	specifications, preoperational inspections		0	0		
58. Mobile Food	d Operations			0	0		

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Inspector

Acknowledged Receipt: Tim Viveiros

Page 5 of 7

Food Establishment Insp	pection Report - FDA			
Facilities	IN	OUT	cos	REPEAT
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allerov Awareness Requirements	0	0	П	

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Inspector

### Footnote 1

### Notes:

PIC to attend serve safe cert course on 12th November 2018 along with other NPS food handlers working in the school kitchens.

### Footnote 2

### Notes:

The PIC informed me that the temperature of the hot water does not reach the minium requirements and so is always cold or luke warm at best. I tested the running hot water and it did not get above 95 deg F.

If the temperature is below 110 deg F the performance of the detergent may be adversely affected, for example, animal fats that may be present on the dirty dishes would not be dissolved.

The hot water system must be checked so that the correct temperatures required in the Food Code are maintained.

1430W

Inspector





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Business ID: 1N2162

Inspection: 6N000112

Business: Franklin School

125 Derby St.

Newton, MA 02465

Section: 4

Phone: 617-559-9500

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

	Resu	Its: N	No Fo	llow-	-up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of Federal Food Code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in sust establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o pensi s orde	onstitu on or r r, you	tes ar evoca have	orde tion o	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ed_	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				ě.
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Food Establishment Inspection Re	port	- FD	A			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	•		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	•		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	•	0	0	0		

V/zsan

Inspector

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		•		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	ΙN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, choods.	nemica	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on Ri	EPEAT	re re	peat v	/iolatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used: adequate equipment for temperature control	0	0				

Inspector

Food Establishment Inspection Re						
Food Temperature Control	IN		N/O	N/A	cos	REPEAT
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingemails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	3		0	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service	er seli	F-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollusc shellfish tanks	an		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
48B. Operational warewashing machines			0	0		

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Inspector Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report	- FI	DΑ			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63 Food Alleray Awareness Requirements		0	0	П	П

Inspector





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:	12/14/2017	Busi
<b>Business:</b>	Horace Mann	School

687 Watertown St.

Business ID: 1N2187

Inspection: 6N000009

Section: 4

**Phone:** 559-9510

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Newton, MA 02460 Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in su establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o spens is orde	onstitu ion or r er, you	tes ar evoca have	n order ation of the rig	er by the fight to a	ne food a hearing
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🔲				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	= not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	tion R	= repe	eat vic	lation	1	
Risk factors are improper practices or procedures identified as the most prevalent continuity. Public Health Interventions are control measures to prevent foodborne illnesses			s of f	oodbo	orne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	0	0		0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	⊚	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
	0	0	0			
6A. Proper eating, tasting, drinking, or tobacco use	_					

Inspector					
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Acknowledged Receipt:

	Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Pro	C-000444450		IN			N/A	cos	REPEAT
7. No discharge	e from eyes, nose, and mou	ith z	•	0	0			
Control of Hands	as a Vehicle of Contaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly washed		0	0	0			
8B. Where to v	vash, hand antiseptics		0	0	0			
<ol><li>No bare hand properly allowe</li></ol>		a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashing sinks proper	y supplied and accessible	0	0				
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	•	0				
Approved Sources	S		1N	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged	d foods, labeling, whole mu	scle beef	•	0	0	0		
11C. Obtaining	raw fish, packaged meat &	k poultry, eggs	0	0	0	0		
12A. Food rece	ived at proper temperature		0	0	•	0		
12B. Shipping and receiving frozen food						0		
13. Food in good condition, honestly presented, safe, & unadulterated								
13B. Food package integrity								
14A. Required records available: shellstock tags, parasite destruction					0	0		
14B. Missing shellstock tags, destruction					0	0		
14C. Parasite destruction- storing raw/partially cooked fish				0	0	0		
Protection from Contamination					N/O	N/A	cos	REPEAT
15A. Food separated & protected					0	0		
15B. Cleaning equip/utensils/food containers					0	0		
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171° F and above	0	•		0		
This item h	as Notes. See Footnote 2	at end of questionnaire.						
Fail Notes	4-501.111	*Manual Warewashing - Hot Water Sanitization Temperatures [The temperature of the hot water used for sanitising is less than 171 degrees F. If the temperature during the hot water sanitising step is less than 171 degrees F then sanitisation will not be achieved. As a respathogenic organisms may survive and be subsequently transferred from utensils to	he ng sult, ne	181				
4-501.114 (A-E, F 1&2)  Chemical Sanitization - Temperature, pH,  Concentration and Hardness  [The concentration of the sanitiser in the sink  was zero. This means that the utensils are not  being effectively sanitised as the sanitising  solution is too weak.]								
16B. Food conf	tact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
This item ha	as Notes. See Footnote 3	at end of questionnaire.						

Inspector

Acknowledged Receipt:

Food Establishment Inspect	<u>tion R</u> epor	t - FD	A			
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
16C. Mechanical warewashing equipment sanitization food contact surface equip., utensils	es, O	0		•		
17. Proper disposition of returned, previously served reconditions, & unsafe	e food O	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	•		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	0	•	0	0		
This item has Notes. See Footnote 4 at end of questionnaire.						
Fail Notes 3-501.16(A2 &B) *Cold PHFs Maintained at or Below 4 pertains to untreated eggs (45F) [The temperature of the turkey sandw refrigerator was 43.2 degrees F. The cold PHF's should be maintained at or degrees F.]	iches in the temperature of					
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	C	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	•	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, sepastorage	aration, O	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	C	0		0		

Inc	nec	tor.		

Food Establishment Inspection R	eport	- FD	H			
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, foods.	chemic	als, an	d phy	sical (	objects	sinto
N = In compliance OUT = not in compliance COS - corrected on -site during inspec	tion R	EPEA	Г = re	peat v	/iolatio	n
Safe Food and Water	] IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	] IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	•	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
This item has Notes. See Footnote 5 at end of questionnaire.						
36B. Thermometers function properly	0	0				
Food Identification	E		IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Na [The container of tomato ketchup was incorrectly label mayonnaise. If food items are removed from their orig new container must be labelled correctly since some be allergic to certain foods.]	elled as ginal co	ntainer				
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	ρ		
39A. Contamination prevented during food storage			•	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		

Food Establishment Inspection Report -	DA			
Prevention of Food Contamination	] IN	OUT	cos	REPEAT
40B. Maintenance of fingernails	•	0		
41. Wiping cloths; properly used and stored	•	0		
42A. Washing Produce - following chemical manufacturers label	•	0		
42B. Washing produce	•	0		
42C. Washing produce- chemicals	•	0		
Proper Use of Utensils	] IN	OUT	cos	REPEAT
43. In-use utensils; properly stored	0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled	•	0		
45A. Single-use/ single service articles properly stored and used, required	•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	•	0		
46. Gloves used properly	0	0		
Utensils, Equipment and Vending	IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable	•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks	0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips	0	•		
This item has Notes. See Footnote 6 at end of questionnaire.				
Fail Notes 4-501.19 Manual warewashing equipment, wash solution temperature [The wash solution temperature was below 110 degrees F which that the performance of the detergent may be adversely affected essential that the hot water temperature is maintained at a tempe of at least 110 degrees F.]	. It is			
48B. Operational warewashing machines	0	0		
49. Non-food contact surfaces clean	•	0		
Physical Facilities	N OU-	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0			
51A. Plumbing installed; proper backflow devices	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0			
51C. Approved system and cleanable fixtures, service sink	0	0		
52A. Sewage and waste water properly disposed	0			
52B. Grease traps easily accessible for cleaning	0			
52C. Removing mobile food establishment waste	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0			
53B. Toilet tissue availability	0			

Inspector	Acknowledged Re

	Food Establishment Inspection Report	}- FL	<i>)</i> A			
	Physical Facilities	IN	OUT	N/A	cos	REPEAT
	54. Garbage & refuse properly disposed; facilities maintained	0	0			
	55A. Physical facilities installed, maintained, & clean	•	0			
	55B. Private homes and living or sleeping quarters, use prohibition	0	0			
	56. Adequate ventilation & lighting; designated areas used	0	0			
MA	ASSACHUSETTS ONLY REGULATIONS					
Rul	es and Regulations adopted for use in Massachusetts only.					
	Facilities		IN	OUT	cos	REPEAT
	57A. Catering		0	0		
	57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
	57C. Contents of plans and specifications, preoperational inspections		0	0		
	58. Mobile Food Operations		0	0		
	59. Temporary Food Establishments		0	0		
	60. Residential Kitchens		0	0		
	Procedures		IN	OUT	cos	REPEAT
	61. Anti-choking Procedures		0	0		
	62. Tobacco Products: Notice and Sale		0	0		
	63. Food Allergy Awareness Requirements		0	0		

### Footnote 1

#### Notes:

The PIC mentioned that she passed the serve safe examination last year but the certificate is not on site.

### Footnote 2

#### Notes:

There was a very strong smell from the sanitising solution causing myself and the PIC to cough. The PIC informed me that it has been like this for some time. I told the PIC that I would contact Rachel Oppenheimer who is in charge of the food service for Newton Public Schools.

### Footnote 3

### Notes:

Kitchen does not have dishwasher.

### Footnote 4

### Notes:

The PIC informed me that she usually has ice packs for salad (and other cold items) to sit on during service. There were no ice packs available at time of visit. In addition, there is no freezer in the kitchen.

### Footnote 5

### Notes:

There is no ice machine in the kitchen so calibration not possible on site. Informed by PIC (Shimoya) that Sodexo requires that she sends the thermometers to them so they can be calibrated.

### Footnote 6

### Notes:

The kitchen has a 2 bay sink but the PIC washes and rinses utensils in one sink and sanitises in the other sink. There is a procedure for this which has been displayed in the area. However, the temperature of the water is less than 110 degrees F.

		2
nspector	Acknowledged Receipt :	Page 7 of 7





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Cand Catablishusant Iwan astion Danam	
Food Establishment Inspection Report -	FIJA

Insp Date: 6/4/2018

Business ID: 1N2187

Inspection: 4N000453

Business: Horace Mann School

Section: 4

**Phone:** 559-9510

687 Watertown St.

Inspector: 1N11124 Samantha Menard

Newton, MA 02460

Reason: 1-Routine

	Resu	ilts: 1	No Fo	llow-	-up	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / Commissioner of Health. Failure to correct violations cited in this report may result in sestablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the aborder.	Agent c uspensi his orde	onstitu on or r er, you	tes ar evoca have	ordention of the rig	er by the fight to a	ne ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observe	d N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspe	ction R	= repe	at vio	lation	ı	
Risk factors are improper practices or procedures identified as the most prevalent con njury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	•	0				
C. Duties of PIC	•	0				
Employee Health	] IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	•	0	0	0		
3. Proper use of restriction and exclusion	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
B. Preventing contamination when tasting	•	0	0			
5. No discharge from eyes, nose, and mouth	•	0	0			

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-Sorra	(Nemano)	)

Inspector

Acknowledged Receipt : Shemoya

Page 1 of 4

Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	•	0	0			
B. Where to wash, hand antiseptics	•	0	0			
7. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	•	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	•	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	0	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	•	0		
11. Food in good condition, safe, & unadulterated	•	0				
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	0	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	•	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	0	0	0	0		
16. Proper reheating procedures for hot holding	0	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	•	0	0	0		
19. Proper cold holding temperatures	0	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0	, <b></b>	
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	•	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
B. Restriction presence and use, restriction and storage of medicines	•	0		0		

Som Monarro

Inspector

Acknowledged Receipt : Shemoya

Page 2 of 4

Food Establishment Inspection Re	por	t - FC	A			
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, cloods.	hemio	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on F	REPEA	T = re	peat v	violatio	חכ
Safe Food and Water	IN	OUT	N/O	N/A (	cos i	REPEAT
24. Water & ice from approved source	0	0	0	0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present			0	0		
B. Handling prohibition, controlling pests, prohibiting animals			0	0		
31A. Contamination prevented during food storage			0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			0	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			0	0		
34. Washing fruits & vegetables			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			•	0		
38. Gloves used properly			0	0	П	П

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Inspector

Acknowledged Receipt : Shemoya

Utensils, Equipme	ent and Vend	ing				IN	OUT	cos	REPEAT
39A. Food & no	on-food conta	nct surfaces cleanable				0	0		
B. Food contain	ct surfaces /u	tensils cleanability, molluscan shellfish tanks, o	consumer s	self-s	ervic	0	0		
C. Properly de tanks	signed chara	cteristics: food and non-food contact surfaces,	molluscan	shel	lfish	0	0		
40A. Warewasl	hing facilities	installed, maintained, & used; test strips				0	0		
B. Operational	warewashin	g machines				•	0		
41. Non-food c	ontact surfac	es clean				0	0		
Physical Facilities				IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold	water availab	le; adequate pressure		•	0				
43A. Plumbing	installed; pro	per backflow devices		•	0				
B. Prohibiting a system maintai		ection, non-drinking water, repair		0	0				
C. Approved s	ystem and cl	eanable fixtures, service sink		•	0				
44A. Sewage a	ınd waste wa	ter properly disposed		•	0				
B. Grease trap	s easily acce	ssible for cleaning		•	0				
45A. Toilet facil	lities; properl	y constructed, supplied, & cleaned		•	0				
B. Toilet tissue	availability			0	0				
46. Garbage &	refuse prope	rly disposed; facilities maintained		•	0				
47A. Physical fa	acilities insta	lled, maintained, & clean		•	0				
B. Cleaning ma	aintenance to	ols, preventing contamination		•	0				
48. Adequate v	entilation & li	ghting; designated areas used		0	0				
Fail Notes	6-202.11	Light Bulbs, Protective Shielding [Lightbulbs in prep area were not protected by covers. Light bulbs must be shatter-resistant areas exposed to food, clean equipment, uter linens.]	or shielded						
IASSACHUSETTS (	ONLY REGU	LATIONS							
ules and Regulation	ns adopted fo	or use in Massachusetts only.							
Facilities						IN C	UT (	cos r	REPEAT
49A. When pla	ıns are reviev	ved, prerequisite for operations- valid permit				0	0		
		ecifications, preoperational inspections				0	0		
Procedures						IN	OUT	cos	REPEAT
50. Anti-choking	g Procedures					0	0		
51. Tobacco Pr	oducts: Notic	e and Sale				0	0		

Som Memarro

Inspector

Acknowledged Receipt : Shemoya

Page 4 of 4





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 9/21/2018

Business ID: 1N2187

Inspection: 6N000046

Business: Horace Mann School

Section: 4

687 Watertown St.

Newton, MA 02460

Phone: 559-9510

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary								
Official Order for Correction: Based on an inspection today, the items checked indicate was Federal Food Code. This report, when signed below by the Commissioner of Health / Accommissioner of Health. Failure to correct violations cited in this report may result in such establishment permit and cessation of food establishment operations. If aggrieved by thing the request must be in writing and submitted to the Commissioner of Health at the about this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	n orde ition o the rig	er by the fight to a	ne food a hearing,		
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w		
Foodborne Illness Complaint Investigated (All) ☐ Involving More Than Two Persons ☐								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable								
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation								
						i		
Risk factors are improper practices or procedures identified as the most prevalent contri njury. Public Health Interventions are control measures to prevent foodborne illnesses of			's of to	odbo	orne illi	ness or		
Supervision	IN	OUT	N/O	N/A	cos	REPEAT		
PIC Present, Knowledge and Duties	0	0						
2. Certified Food Protection Manager	•	0		0				
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT		
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0						
3B. Employee Reporting to PIC	0	0						
4. Proper Use of Restriction & Exclusion	•	0						
5. Clean-up of Vomiting and Diarrheal Events	•	0						
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT		
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0					
6B. Preventing contamination when tasting	0	0	0					

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

	Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Pr	actices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge	e from eyes, nose, and mou	uth	0	0	0			
Control of Hands	as a Vehicle of Contaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly washed		0	0	0			
8B. Where to	vash, hand antiseptics		0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>					0	0		
10A. Adequate	10A. Adequate handwashing sinks properly supplied and accessible							
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources	S		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged	d foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs				0	0	•		
12A. Food received at proper temperature				0	0	0		
12B. Shipping and receiving frozen food				0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated				0				
13B. Food pack	rage integrity		0	0				
14A. Required	records available: shellstoo	k tags, parasite destruction	0	0	0	•		
14B. Missing s	hellstock tags, destruction		0	0	0	0		
14C. Parasite d	lestruction- storing raw/part	tially cooked fish	0	0	0	•		
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	arated & protected		0	0	0	0		
15B. Cleaning	equip/utensils/food containe	ers	0	0	0	0		
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171°F and above	0	•		0		
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH Concentration and Hardness [During the inspection, there was no sani in the red bucket and the test strip measu Oppm. You must ensure that the sanitization is within the range of 150-400pp per manufacturer's instructions. Use the strips supplied, on a regular basis to ensut the correct sanitization concentration.]	itizer ured g m as test					

Asson

Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT	
Fail Notes	Fail Notes  4-703.11  *Methods of Sanitization - Hot Water and Chemical [There is currently no plug in the sink that has been assigned to sanitize wares, utensils etc. This indicates that wares, utensils etc may not be effectively cleaned since cleaning is a 3 step process: Wash, Rinse then Sanitize. In addition, wares, utensils etc require a contact time of at least 60 seconds (as per manufacturer's label) for the sanitization process to be effective.]								
16B. Food con	tact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0			
16C. Mechanic equip., utensils	cal warewashing equipment	sanitization food contact surfaces,	0	0		0			
17. Proper disp	osition of returned, previou	sly served reconditions, & unsafe food	0	0					
Time/Temperature	Control for Safety Food (1	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT	
18A. Proper co	oking time & temperatures		0	0	0	•			
18B. Whole me	at cooking and serving, sto	ring	0	0	0	0			
18C. Microwave	e cooking of raw animal foo	ds	0	0	0	0			
19. Proper rehe	eating procedures for hot ho	olding	0	0	0	0			
20. Proper cool	ing time & temperatures		0	0	0	0			
21. Proper hot I	holding temperatures		0	0	0	0			
22. Proper cold	holding temperatures		0	0	0	0			
23. Proper Date	e Marking		0	0	0	0			
23B. TCS Food	s Disposition		0	0	0	0			
24A. Time as a	public health control: proce	edures	0	0	0	0			
24B. Time as a	public health control: temp	eratures & discarding food	0	0	0	0			
24C. Time as a	public health control: highl	y susceptible population (HSP)	0	0	0	0			
Consumer Advisor	гу		IN	OUT	N/O	N/A	cos	REPEAT	
25. Consumer a	advisory provided for raw o	undercooked foods	0	0		•			
Highly Susceptible	Populations (HSP)		IN	OUT	N/O	N/A	cos	REPEAT	
26A. Pasteurize	ed foods used; prohibited fo	ods not offered	0	0		0			
26B. Reservice	of foods		0	0		•			
Chemical			IN	OUT	N/O	N/A	cos	REPEAT	
27. Food additiv	es: approved and properly	used	0	0		0			
28A. Toxic subs	stances identified, stored a	nd used	0	0		0			
28B. Poisonous storage	s materials, sanitizers, add	tives, medicines restriction, separation,	0	0		0			
28C. Condition	s of Use: law		0	0		0			

Inspector

Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, coods.	chemic	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspect	ion R	EPEAT	Г = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	O		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			•	0		
42A. Washing Produce - following chemical manufacturers label			0	0		

Inspector

Food Establishment Inspection Report	- FI	AC			
Prevention of Food Contamination		IN	OUT	cos	REPEAT
42B. Washing produce		0	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		•	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
This item has Notes. See Footnote 1 at end of questionnaire.					

Rules and Regulations adopted for use in Massachusetts only.

MASSACHUSETTS ONLY REGULATIONS

Massar

Inspector

Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63 Food Allerty Averages Bookings at	0	$\circ$		

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### Footnote 1

### Notes:

The previous inspection on 4th June 2018 highlighted the need for the light bulbs to be protected by shatterproof covers or lightbulbs be shatter resistant. The PIC informed me that the person responsible for school maintanance told her that the lightbulbs comply with the regulations. This issue had not been identified on previous inspections.

Will call the general manager (Sodexo) of Newton Public Schools.

14820V

Inspector

Acknowledged Receipt : Tim Viveiros

Page 7 of 7





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/23/2019

Business ID: 1N2187

Inspection: 6N000123

Business: Horace Mann School

687 Watertown St.

Section: 4 Phone: 559-9510

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Newton, MA 02460 Results: No Follow-up R2

Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.									
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed02 Low									
Foodborne Illness Complaint Investigated (All)									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation									
Risk factors are improper practices or procedures identified as the most prevalent contrib njury. Public Health Interventions are control measures to prevent foodborne illnesses or			s of fo	odbo	rne illi	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1. PIC Present, Knowledge and Duties	0	0							
2. Certified Food Protection Manager	0	0		0					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT			
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0							
3B. Employee Reporting to PIC	0	0							
4. Proper Use of Restriction & Exclusion	0	0							
5. Clean-up of Vomiting and Diarrheal Events	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0						
6B. Preventing contamination when tasting	0	0	0						

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 6

Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 0 0 7. No discharge from eyes, nose, and mouth N/O N/A COS REPEAT Control of Hands as a Vehicle of Contamination IN OUT 0 0 0 8A. Hands clean & properly washed 0 0 O 8B. Where to wash, hand antiseptics 0 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Approved Sources ΙN OUT N/O N/A COS REPEAT 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 O 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 12A. Food received at proper temperature 0 0 O 0 0 12B. Shipping and receiving frozen food 0 O 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity O O 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN OUT N/O N/A COS REPEAT 15A. Food separated & protected 0 O 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 0 0 0 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 20. Proper cooling time & temperatures O

Assor

Inspector

21. Proper hot holding temperatures

0

0 0

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
This item has Notes. See Footnote 1 at end of questionnaire.						
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, ch foods.	emica	als, an	d phy	sical	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspection	n Ri	EPEAT	re re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

Mesan

Inspector

Food Establishment Inspection Re	port	- FD	A			
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	3		0	0		
46. Gloves used properly			•	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service	er sel	f-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollusc shellfish tanks	an		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
48B. Operational warewashing machines			0	0		П

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Food Establishment Inspection Report	- F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
This item has Notes. See Footnote 2 at end of questionnaire.					
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
lles and Regulations adopted for use in Massachusetts only,					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Assar

Inspector

### Footnote 1

### Notes:

The PIC was removing the cold TCS (time/temperature control for safety) foods (sandwiches and salad) from the refrigerator more than an hour and a half before lunch service. Please refrain from this practice as it will cause the temperature of such food to increase and thus cause the possible growth of food poisoning organisms. The temperature of cold TCS foods should be maintained at a temperature of 41 degrees F or below.

In addition, the food in the refrigerator must be kept in an organized manner.

### Footnote 2

### Notes:

The PIC only had access to one sink in the kitchen since the water had been shut off to the 3 bay sink compartment, due to lead in the water.

Nesson

Inspector





Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Ins	n D	ate	•	•
1113	<b>,</b> ,	CILC	•	

12/7/2016

Inspection: 5N000262

Business ID: 1N2231

Section: 1

**Business:** Lincoln Elliot School 191 Pearl St.

Phone: 559-9540

Inspector: 1N81219 Kyle Simpson

Newton, MA 02458

Reason: 1-Routine Results: No Follow-up

Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2009 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.									
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed 02 Low									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					- 5				
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable									
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation									
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illr	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1A. PIC Present	•	0							
B. Cert. food manager, knowledge, no critical violations	•	0							
C. Duties of PIC	•	0							
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT			
Management, food employee and conditional employee; knowledge, responsibilities and reporting	•	0	0	0					
3. Proper use of restriction and exclusion	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
4A. Proper eating, tasting, drinking, or tobacco use	•	0	0						
B. Preventing contamination when tasting	0	0	0						
5. No discharge from eyes, nose, and mouth	0	0	0						

Inspector

Acknowledged Receipt : Angela Bianchi

Page 1 of 4

Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	0	0	0			
B. Where to wash, hand antiseptics	0	0	0			
7. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	0	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
C. Conveniently located handwashing sink	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	0	0				
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	0	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	•	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip, utensils	•	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	0	0	0	•		
16. Proper reheating procedures for hot holding	0	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	0	0	0	0		
19. Proper cold holding temperatures	•	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical		OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
B. Restriction presence and use restriction and storage of medicines	0	0		0	П	П

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	blishment Inspection Re						
Chemical		IN	OUT	N/O	N/A	cos	REPEA
C. Storage- other personal care items		0	0		0		
GOOD RETAIL PRACTICES	N. C.						
Good Retail Practices are preventative measures to coods.	ntrol the addition of pathogens, ch	emic	als, an	d phy	sical	object	s into
N = In compliance OUT = not in compliance COS -	corrected on -site during inspection	n R	EPEA	T = re	peat	violatio	חכ
Safe Food and Water		iN	OUT	N/O	N/A	cos	REPEAT
24. Water & ice from approved source		0	0	0	0		
Food Temperature Control		IN	OUT	N/O	N/A	cos	REPEA
25A. Proper cooling methods used; adequate equ	ipment for temperature control	•	0	0	0		
B. Frozen food		0	0	0	0		
26. Plant food properly cooked for hot holding		0	0	0	0		
27. Approved thawing methods used		•	0	0	0		
28A. Thermometers provided and accurate		•	0	0	0		
B. Thermometers function properly		0	0	0	0		
Food Identification				IN	OUT	cos	REPEA
29A. Food properly labeled; original container				0	0		
B. Food labels, labeling of ingredients				•	0		
Prevention of Food Contamination				IN	OUT	cos	REPEA
30A. Insects, rodents, & animals not present			1	0	0		
B. Handling prohibition, controlling pests, prohibit	ing animals			0	0		
31A. Contamination prevented during food storage				0	0		
B. Food display; ice used as an exterior coolant p	rohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and	d monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry				0	0		
B. Maintenance of fingernails				0	0		
33. Wiping cloths; properly used and stored				0	0		
34. Washing fruits & vegetables				0	0		
Proper Use of Utensils				IN	OUT	cos	REPEA.
35. In-use utensils; properly stored				0	0		
36. Utensils, equipment & linens; properly stored,	dried, and handled			0	0		
37A. Single-use/ single service articles properly s	tored and used, required			0	0		
B. Single-use/service articles use limitation, kitche contamination	enware and tableware preventing			•	0		
38. Gloves used properly				0	0		

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Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, mollusca tanks	n shel	lfish	•	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			•	0		
41. Non-food contact surfaces clean			•	0		_ <sup>22</sup>
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	•	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	•	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	0	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	0	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	•	0				
MASSACHUSETTS ONLY REGULATIONS						
ules and Regulations adopted for use in Massachusetts only.						
Facilities			IN C	UT (	cos i	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT
50. Anti-choking Procedures			0	0		
51 Tohassa Products: Notice and Sale			$\circ$	$\circ$		

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Inspector

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Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp D	ate:	1/2
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22/2018 **Business:** Lincoln Elliot School

191 Pearl St.

Business ID: 1N2231

Inspection: 6N000012

Section: 1

Phone: 559-9540

Inspector: 1N11123 Nicola Assan

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.0 Federal Food Code. This report, when signed below by the Commissioner of Health / Spent constitutes an order tocommissioner of Health / Spent construction of the commissioner of Health / Spent construction of the commissioner of Health / Spent construction of the commissioner of Health / Spent construction of the establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right in the request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of this order.  Est. Type 1-Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed 02 Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision IN OUT N/O N/A CO 1. PIC Present, Knowledge and Duties O 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	₹2
Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of this order.  Est. Type 1-Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed 02 Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision IN OUT N/O N/A CODE 1. PIC Present, Knowledge and Duties ON ON ON ON ON ON ON ON ON ON ON ON ON	
Foodborne Illness Complaint Investigated (All)	the food a hearing.
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT N/O N/A CO  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CO  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  GOOD GOOD GOOD GOOD GOOD GOOD GOOD GO	.ow
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT N/O N/A CO  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CO  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  Good Hygienic Practices  IN OUT N/O N/A CO  GOOD INTERVITED INTERVENTING INT	
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne njury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT N/O N/A CO  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CO  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  Co  Good Hygienic Practices  IN OUT N/O N/A CO  GOOD GOOD GOOD GOOD GOOD GOOD GOOD GO	
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne njury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT N/O N/A CO  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CO  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  Co  Good Hygienic Practices  IN OUT N/O N/A CO  GOOD GOOD GOOD GOOD GOOD GOOD GOOD GO	
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne njury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT N/O N/A CO  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CO  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  Good Hygienic Practices  IN OUT N/O N/A CO  Good Hygienic Practices  Good Hygienic Rasting, drinking, or tobacco use	
Nour N/O N/A CCCC Supervision  IN OUT N/O N/A CCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCC	liness or
1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  6A. Proper eating, tasting, drinking, or tobacco use	
2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT N/O N/A CC  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CC  Good Hygienic Practices  6A. Proper eating, tasting, drinking, or tobacco use	REPEAT
Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  6A. Proper eating, tasting, drinking, or tobacco use	
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CCC  6A. Proper eating, tasting, drinking, or tobacco use	
3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CCC  6A. Proper eating, tasting, drinking, or tobacco use	REPEAT
4. Proper Use of Restriction & Exclusion  5. Clean-up of Vorniting and Diarrheal Events  6. Clean-up of Vorniting and Diarrheal Events	
5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT N/O N/A CO  6A. Proper eating, tasting, drinking, or tobacco use	
Good Hygienic Practices  IN OUT N/O N/A CC  6A. Proper eating, tasting, drinking, or tobacco use  © O O E	
6A. Proper eating, tasting, drinking, or tobacco use    O  O  O	
	REPEAT
6B. Brownsting contamination when testing	
6B. Preventing contamination when tasting O O L	

I	ns	pector
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Acknowledged Receipt:

Food Establishment Inspect	ion Rep	oort	- FD	А			
Good Hygienic Practices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth		0	0	0			
Control of Hands as a Vehicle of Contamination		IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed		0	0	0			
8B. Where to wash, hand antiseptics		0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative proced properly allowed</li></ol>	dure	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible		0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids		0	0				
Approved Sources		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animal	ls	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef		0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs		0	0	0	0		
12A. Food received at proper temperature		0	0	0	0		
12B. Shipping and receiving frozen food		0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated		0	0				
13B. Food package integrity		•	0		2		
14A. Required records available: shellstock tags, parasite destruction		0	0	0	0		
14B. Missing shellstock tags, destruction		0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish		0	0	0	0		
Protection from Contamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected		0	0	0	0		
15B. Cleaning equip/utensils/food containers		0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and about	ove	0	•		0		
Fail Notes 4-501.114 (A-E, F 1&2) Chemical Sanitization - Tempera Concentration and Hardness [The concentration of the sanitiz sink was weak (less than 150pp concentration of the sanitizing sink was weak (less than 150pp indicated on the manufacturers of the sanitizing sink was weak (less than 150pp concentration of the sanitizing sink was weak (less than 150pp concentration of the manufacturers of the washing that was a sanitization - Tempera Concentration and Hardness (less than 150pp concentration of the sanitizing sink was weak (less than 150pp concentration of the sanitization - Tempera Concentration and Hardness (less than 150pp concentration of the sanitization - Tempera Concentration and Hardness (less than 150pp concentration of the sanitization of the sanitization was weak (less than 150pp concentration of the sanitization o	er in the 3 m). The olution mu pm as	3 bay ıst					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° l	F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surface equip., utensils	s,	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe	food	0	0				
Time/Temperature Control for Safety Food (TCS Food)		IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures		0	0	0	0		
18B. Whole meat cooking and serving, storing		0	0	0	0		

	port		А			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	•	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	•	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance,	0	0		0		
conformance with approved procedures					_	_
conformance with approved procedures 29C. When HACCP plan is required	0	0		⊙		
29C. When HACCP plan is required	0	0		0		
			d phys			
29C. When HACCP plan is required OD RETAIL PRACTICES od Retail Practices are preventative measures to control the addition of pathogens, cl	hemica	als, and		sical	objects	s into
29C. When HACCP plan is required  OD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, clas.  In compliance OUT = not in compliance COS - corrected on -site during inspection.	hemica	als, and	T = re <sub>l</sub>	sical o	objects violatio	s into
29C. When HACCP plan is required  OD RETAIL PRACTICES  d Retail Practices are preventative measures to control the addition of pathogens, clas.  In compliance OUT = not in compliance COS - corrected on -site during inspection.	hemica	als, and	T = re <sub>l</sub>	sical o	objects violatio	s into
29C. When HACCP plan is required  OD RETAIL PRACTICES  Id Retail Practices are preventative measures to control the addition of pathogens, clis.  In compliance OUT = not in compliance COS - corrected on -site during inspections.	hemica on Ri	als, and EPEAT	T = re <sub>l</sub>	sical o	objects violatio	s into

Inspector

Acknowledged Receipt:

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT IN 0 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 0 0 Food Temperature Control IN OUT N/O N/A COS REPEAT 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 33B. Frozen food 0 0 0 0 0 0 34. Plant food properly cooked for hot holding 0 O 0 35. Approved thawing methods used 0 36A. Thermometers provided and accurate 0 0 0 36B. Thermometers function properly 0 Food Identification COS REPEAT IN OUT 0 0 37A. Food properly labeled; original container 0 O 37B. Food labels, labeling of ingredients Prevention of Food Contamination IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 41. Wiping cloths; properly used and stored 0 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 0 42B. Washing produce 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 · 🗖 46. Gloves used properly Utensils, Equipment and Vending OUT COS REPEAT IN

Inspector	

47A. Food & non-food contact surfaces cleanable

0

0

Food Establishment Inspection Report	- F	DΑ			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		⊚	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	•			
Fail Notes 5-501.17 Toilet room receptacle, covered- sanitary napkins [There was no receptacle for the disposal of feminine hygiene products. Any such receptacle provided must be fitted with a l	id.]				
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		

Inspector

Acknowledged Receipt:

Food Establishment Inspect	IN	OUT	cos	REPEAT
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		
*				



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:	10/22/2018
<b>Business:</b>	Lincoln Elliot

Business ID: 1N2231

Inspection: 6N000056 Section: 1

School

Phone: 559-9540

191 Pearl St.

Inspector: 1N11123 Nicola Assan

Newton, MA 02458

Reason: 1-Routine Results: No Follow-up R2

11					-р	_			
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.									
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w			
Foodborne Illness Complaint Investigated (All)   Involving More Than Tw	o Perso	ns 🗆							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation									
Risk factors are improper practices or procedures identified as the most prevalent cornjury. Public Health Interventions are control measures to prevent foodborne illnesse			rs of fo	odbo	orne illi	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1. PIC Present, Knowledge and Duties	•	0							
2. Certified Food Protection Manager	•	0		0					
This item has Notes. See Footnote 1 at end of questionnaire.	_								
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT			
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0							
3B. Employee Reporting to PIC	•	0							
4. Proper Use of Restriction & Exclusion	•	0							
5. Clean-up of Vomiting and Diarrheal Events	•	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0						
6B. Preventing contamination when tasting	0	0	0						

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 6

Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth 0 0 0 Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT IN OUT 0 0 0 8A. Hands clean & properly washed 0 8B. Where to wash, hand antiseptics ⊚ 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 0 0 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids Approved Sources IN OUT N/O N/A COS REPEAT 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef O 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs O 0 0 0 12A. Food received at proper temperature O 0 0 0 12B. Shipping and receiving frozen food 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN OUT N/O N/A COS REPEAT 15A. Food separated & protected 0 0 0 0 O 15B. Cleaning equip/utensils/food containers 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F. NLT 180° F 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, O 0 equip., utensils 0 O 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) COS REPEAT IN OUT N/O N/A 18A. Proper cooking time & temperatures 0 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 18C. Microwave cooking of raw animal foods 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 O 0 0 20. Proper cooling time & temperatures

Merch

21. Proper hot holding temperatures

Inspector Acknowledged Receipt : Tim Viveiros

0

0 0

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		•		
GOOD RETAIL PRACTICES						
sood Retail Practices are preventative measures to control the addition of pathogens, coods.	hemica	als, an	d phy	sical (	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspecti	ion R	EPEAT	Г = ге	peat v	/iolatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Food Temperature Control OUT N/O N/A COS REPEAT 33B. Frozen food 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 35. Approved thawing methods used O O 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly 0 0 Food Identification OUT COS REPEAT IN 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients Prevention of Food Contamination OUT COS REPEAT IN 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 O 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 O 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 40B. Maintenance of fingernails 0 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 46. Gloves used properly COS REPEAT Utensils, Equipment and Vending OUT IN 0 0 47A. Food & non-food contact surfaces cleanable 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 О service 0 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips

Inspector

48B. Operational warewashing machines

0

0

Food Establishment Inspection Report -	·F	)A			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only,					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Inspector

Acknowledged Receipt: Tim Viveiros

### Food Establishment Inspection Report - FDA

### Footnote 1

Notes:

Serv safe certificate expires 12/12/2018.

Inspector

Acknowledged Receipt : Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/2/2019

Business ID: 1N2231

Inspection: 6N000113

**Business:** Lincoln Elliot School

191 Pearl St.

Newton, MA 02458

Section: 1 Phone: 559-9540

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit# Risk Category 02 Risk Level Observed 02 Low Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 0 0 1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager 0 0 0 П Employee Health / Responding to Contamination Events OUT N/O N/A COS REPEAT IN 0 0 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 3B. Employee Reporting to PIC 0 0 4. Proper Use of Restriction & Exclusion 0 0 5. Clean-up of Vomiting and Diarrheal Events 0 0 Good Hygienic Practices OUT N/O N/A COS REPEAT 0 6A. Proper eating, tasting, drinking, or tobacco use 0 0 6B. Preventing contamination when tasting 0 0 

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth 0 0 0 Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT 0 0 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 0 0 10A. Adequate handwashing sinks properly supplied and accessible 0 O П 10B. Handwashing sinks accesible with proper signage, handwashing aids Approved Sources N/O N/A COS REPEAT IN OUT 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 0 0 0 12A. Food received at proper temperature 0 0 0 0 12B. Shipping and receiving frozen food 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 0 0 14A. Required records available: shellstock tags, parasite destruction 0 0 0 0 14B. Missing shellstock tags, destruction O O 0 0 14C. Parasite destruction- storing raw/partially cooked fish 0 O 0 0 Protection from Contamination IN OUT N/O N/A COS REPEAT 0 0 15A. Food separated & protected 0 0 15B. Cleaning equip/utensils/food containers 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 П 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 O Time/Temperature Control for Safety Food (TCS Food) N/O N/A COS REPEAT 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 0 O 0 O 0 18C. Microwave cooking of raw animal foods 0 19. Proper reheating procedures for hot holding O 0 0 

Massin

20. Proper cooling time & temperatures

21. Proper hot holding temperatures

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0 0

0 0

Food Establishment Inspection Re	port	- FD	Α			2.
Time/Temperature Control for Safety Food (TCS Food)	iN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		•		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
SOOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, chods.	nemica	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspection	on Ri	EPEAT	¯ = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

Masson

Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA									
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT			
33B. Frozen food	0	0							
34. Plant food properly cooked for hot holding	0	0	0	0					
35. Approved thawing methods used	0	0	0	0					
36A. Thermometers provided and accurate	0	0							
36B. Thermometers function properly	0	0							
Food Identification			IN	OUT	cos	REPEAT			
37A. Food properly labeled; original container			0	•					
Fail Notes 3-302.12 Food Storage Containers Identified with Common Name [The squeeze bottles containing syrup were not labeled. containers holding food that can be readily and unmistal recognized such as dry pasta, working containers holdin ingredients that are removed from their original package food establishment, shall be identified with the common food.]	Exce ably g foo s for	ept for d or fo use in	ood the						
37B. Food labels, labeling of ingredients			0	0					
Prevention of Food Contamination			IN	OUT	cos	REPEAT			
38A. Insects, rodents, & animals not present			0	0					
38B. Handling prohibition, controlling pests, prohibiting animals			0	0					
39A. Contamination prevented during food storage			0	0					
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0					
39C. Consumer self-service operations- utensils and monitoring			0	0					
40A. Personal cleanliness- prohibition jewelry			0	0					
40B. Maintenance of fingernails			0	0					
41. Wiping cloths; properly used and stored			•	0					
42A. Washing Produce - following chemical manufacturers label			0	0					
42B. Washing produce			0	0					
42C. Washing produce- chemicals			0	0					
Proper Use of Utensils			IN	OUT	cos	REPEAT			
43. In-use utensils; properly stored			0	0					
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0					
45A. Single-use/ single service articles properly stored and used, required			0	0					
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			•	0					
46. Gloves used properly			0	0					
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT			
47A. Food & non-food contact surfaces cleanable			0	0					

Mason

Food Establishment Inspection Report	- FI	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Meson

Inspector Acknow

Acknowledged Receipt: Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/17/2017

Business ID: 1N2244

Inspection: 5N000292

Section: 2

Business: Mason Rice School

149 Pleasant St.

**Phone:** 559-9570

Newton, MA 02459

Inspector: 1N81219 Kyle Simpson Reason: 1-Routine

Results: No Follow-up

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Food Code. This report, when signed below by the Commissioner of Health / Agroup Commissioner of Health. Failure to correct violations cited in this report may result in sust establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	orde tion of the rig	er by the fight to a	ie food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # 2781 Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect					i	
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or
Supervision	IN		N/O	N/A	COS	REPEAT
1A. PIC Present	···	0	14/0	13/73		
		_				_
B. Cert. food manager, knowledge, no critical violations	0	•				
Fail Notes 2-102.20 Food Protection Manager Certification [The PIC does not have a certified food managers certified by trained and have certificate onsite.]						
C. Duties of PIC	•	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0			

Inspector

Acknowledged Receipt: Cynthia

Page 1 of 5

#### Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT B. Preventing contamination when tasting 0 0 0 5. No discharge from eyes, nose, and mouth 0 0 0 Preventing Contamination by Hands OUT N/O N/A COS REPEAT 0 0 0 6A. Hands clean & properly washed 0 0 0 B. Where to wash, hand antiseptics 7. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 0 0 8A. Adequate handwashing sinks properly supplied and accessible B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 0 0 C. Conveniently located handwashing sink OUT N/O N/A COS REPEAT Approved Sources IN 0 0 9A. Milk, eggs, juice, bottled water, hermetically sealed food B. Fish and shellfish 0 0 0 0 0 0 0 0 10. Food received at proper temperature 0 0 11. Food in good condition, safe, & unadulterated **Protection from Contamination** N/O N/A COS REPEAT 12A. Food separated & protected 0 0 0 0 B. Gloves, use limitation, one task- contaminated 0 0 0 0 0 0 0 13A. Food-contact surfaces: cleaned & sanitized 171° F 0 0 0 B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F C. Mechanical warewashing equipment sanitization food contact surfaces, equip., 0 0 0 0 0 14. Proper disposition of returned, previously served reconditions, & unsafe food Potentially Hazardous Food Time/Temperature IN OUT N/O N/A COS REPEAT 15. Proper cooking time & temperatures 0 0 0 0 0 0 0 0 16. Proper reheating procedures for hot holding 0 0 17. Proper cooling time & temperatures 0 0 18. Proper hot holding temperatures 0 0 0 0 0 0 0 0 19. Proper cold holding temperatures 0 0 0 0 20. Time as a public health control: procedures & record Highly Susceptible Populations IN OUT N/O N/A COS REPEAT 21. Pasteurized foods used; prohibited foods not offered O 0 0 OUT N/O N/A COS REPEAT Chemical

Hyle G

22. Food additives: approved and properly used

0 0

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		Food Establishment Inspection Re	por	- FD	Α			
Chemical			<sup>1</sup> IN	OUT	N/O	N/A	cos	REPEAT
23A. Toxic sub	stances prop	erly identified, stored and used	0	0		0		
B. Restriction	presence and	d use, restriction and storage of medicines	0	0		0		
C. Storage- ot	her personal	care items	0	0		0		
GOOD RETAIL PRA	CTICES							
Good Retail Practice pods.	s are preven	tative measures to control the addition of pathogens, cl	nemio	als, an	d phy	sical	objects	into
N = In compliance	OUT = not in	n compliance COS - corrected on -site during inspection	on F	REPEA	T = re	peat	violatio	n
Safe Food and W	/ater		IN	OUT	N/O	N/A	cos i	REPEAT
24. Water & ice	e from approv	ved source	0	0	0	0		
Food Temperatur	e Control		IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper co	oling method	s used; adequate equipment for temperature control	•	0	0	0		
B. Frozen food	i		0	0	0	0		
26. Plant food j	properly cook	ed for hot holding	0	0	0	0		
27. Approved t	hawing meth	ods used	0	0	0	0		
28A. Thermom	eters provide	d and accurate	0	0	0	0		
B. Thermomet	ers function p	properly	0	0	0	0		
Food Identification	n				IN	OUT	cos	REPEAT
29A. Food prop	perly labeled;	original container			•	0		
B. Food labels	, labeling of i	ngredients			•	0		
Prevention of Foo	d Contamina	tion			IN	OUT	cos	REPEAT
30A. Insects, ro	odents, & ani	mals not present			0	0		
B. Handling pr	ohibition, cor	atrolling pests, prohibiting animals			0	0		
31A. Contamin	ation prevent	ed during food storage			0	0		
B. Food displa	y; ice used a	s an exterior coolant prohibited as an ingredient			•	0		
C. Consumer s	self-service o	perations- utensils and monitoring			0	0		
32A. Personal	cleanliness- p	prohibition jewelry			0	0		
B. Maintenanc	e of fingernai	ils			0	0		
33. Wiping clot	hs; properly ι	used and stored			0	0		
34. Washing fru	uits & vegetal	bles			0	•		
Fail Notes	3-302.15	Washing Fruits and Vegetables [Upon discussion with the person in charge they are cu washing apples, etc before giving them out. Produce r washed before service.]						
Proper Use of Ute	ensils				IN	OUT	cos	REPEAT
35. In-use uten	sils; properly	stored			0	0		

Tyle G

Inspector

Acknowledged Receipt : Cynthia

Food Establishment Inspection Re	port	- F0	DΑ			
Proper Use of Utensils			IN	OUT	cos	REPEAT
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			0	0		
38. Gloves used properly			0	0		
Jtensils, Equipment and Vending			IN	OUT	cos	REPEA
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume	self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscatanks	n shel	lfish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEA
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	0	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	•	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	•	0				
B. Toilet tissue availability	•	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	0	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	0	0			П	
SSACHUSETTS ONLY REGULATIONS						
s and Regulations adopted for use in Massachusetts only.						
Facilities			IN C	DUT (	cos F	REPEAT
49A. When plans are reviewed, prerequisite for operations-valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT
50. Anti-choking Procedures			0	0	П	п

Thyle C

Inspector

Acknowledged Receipt : Cynthia

### Food Establishment Inspection Report - FDA

Procedures IN OUT COS REPEAT 0 51. Tobacco Products: Notice and Sale 0 

Inspector

Acknowledged Receipt : Cynthia

Page 5 of 5



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA Insp Date: 1/22/2018 Business ID: 1N2244 Business: Mason Rice School Section: 2 149 Pleasant St.

Inspection: 6N000013

**Phone:** 559-9570

Newto	n, MA 02459	9		i	Reas	ector: son: 1 ilts: 1	l-Rou	utine		cola Assar 2
Inspection Summary										
Federal Food Code.  Commissioner of Healestablishment permit	This report, whe alth. Failure to c and cessation o	en signed correct viol of food es	below by the lations cited i tablishment o	the items checked indicate v Commissioner of Health / Ag n this report may result in sus operations. If aggrieved by this ssioner of Health at the above	jent c pensi s orde	onstitution or r er, you	tes ar evoca have	n orde ation of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Fo	ood Svc Establis	License/F	Permit # 278	1 Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illnes	s Complaint Inve	estigated (	All)	Involving More Than Two I	<sup>2</sup> erso	ns 🔲				
FOODBORNE ILLNE	SS RISK FACT	ORS AND	PUBLIC HE	ALTH INTERVENTIONS						
Compliance status: Marked in appropriat	·			pliance N/O = not observed rected on-site during inspecti					1	
				d as the most prevalent contri prevent foodborne illnesses o			rs of f	odbo	orne illi	ness or
Supervision					iN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present	Knowledge and	Duties			•	0				
2. Certified Foo	d Protection Ma	nager			0	•		0		
This item h	as Notes. See I	Footnote	1 at end of q	uestionnaire.						
Fail Notes	2-102.12 (A)	[The PIC importar knowled	nt that the PIC ge of food sai an examinatio	on manager a serve safe certificate. It is demonstrates the required fety through certification and on that is part of an accredited						
Employee Health	/ Responding to	Contamin	ation Events		IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee l	Health: PIC Know	wledge, R	esponsibilities	s & Reporting	•	0				
3B. Employee l	Reporting to PIC				0	0				
4. Proper Use o	of Restriction & E	Exclusion			•	0				

ispector :		
ISOECIOI		

7.1		Food	Establishment Inspection Re	port	- FD	Α			
Employee Health	Responding	g to Contamina	tion Events	IN	OUT	N/O	N/A	cos	REPEAT
5. Clean-up of \	omiting and	d Diarrheal Eve	nts	•	0				
Good Hygienic Pra	actices			IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eatii	ng, tasting, d	drinking, or toba	acco use	0	0	0			
6B. Preventing	contaminati	on when tastin	g	0	0	0			
7. No discharge	from eyes,	nose, and mou	th	0	0	0			
Control of Hands a	as a Vehicle	of Contaminati	on	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly	washed		0	0	0			
8B. Where to w	vash, hand a	intiseptics		0	•	0			
Fail Notes	2-301.15	sink. It is impo accessible for	eces of cardboard obstructing the handwa ortant that handwashing sinks are always r handwashing.]	shing					
<ol><li>No bare hand properly allowed</li></ol>		h RTE food or	a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashin	g sinks properl	y supplied and accessible	0	0				
10B. Handwas	hing sinks a	ccesible with pr	oper signage, handwashing aids	0	0				
Approved Sources	3			IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals			0	0	0	0			
11B. Packaged foods, labeling, whole muscle beef			0	0	0	0			
11C. Obtaining	11C. Obtaining raw fish, packaged meat & poultry, eggs			0	0	0	0		
12A. Food rece	ived at prope	er temperature		0	0	0	0		
12B. Shipping a	ınd receiving	frozen food		0	0	0	0		
13. Food in goo	d condition,	honestly prese	nted, safe, & unadulterated	0	0				
13B. Food pack	age integrity	1		0	0				
14A. Required r	records avail	lable: shellstocl	k tags, parasite destruction	0	0	0	0		
14B. Missing sl	hellstock tag	s, destruction		0	0	0	0		
14C. Parasite d	estruction- s	toring raw/part	ially cooked fish	0	0	0	0		
Protection from Co	ontamination			IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & prot	ected		0	0	0	0		
15B. Cleaning e	equip/utensil	s/food containe	ers	0	0	0	0		
16A. Food-conta	act surfaces	: cleaned & sar	nitized immersion 171° F and above	0	•		0		
Fail Notes	4-501.114	(A-E, F 1&2)	Chemical Sanitization - Temperature, pH Concentration and Hardness [The concentration of sanitizing solution weak (less than 150ppm). The concentration angle for the sanitizing solution should be 400ppm as stated in the manufacturers instructions.]	was tion					

			ood Establishment Inspec	tion Re	port	- FU	Α			
Protection from Co	ntamination				IN	OUT	N/O	N/A	cos	REPEAT
16B. Food conta	act surfaces cle	eanec	and sanitized NMT 194° F, NLT 180°	F	0	0		0		
16C. Mechanica equip., utensils	al warewashing	equi	oment sanitization food contact surfac	es,	0	0		0		
17. Proper dispo	sition of returne	ed, pı	eviously served reconditions, & unsafe	e food	0	0				
Time/Temperature	Control for Safe	ety F	ood (TCS Food)		IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper coo	king time & tem	npera	tures		0	0	0	0		
18B. Whole meat cooking and serving, storing					0	0	0	0		
18C. Microwave	18C. Microwave cooking of raw animal foods					0	0	•		
19. Proper reheating procedures for hot holding					0	0	0	0		
20. Proper coolir	ng time & tempe	eratu	res		0	0	0	0		
21. Proper hot he	olding temperat	tures			0	•	0	0		
Fail Notes  3-501.16 (A)  *Hot TCS foods Maintained at or Above 1350F, Also for whole meat roasts (130F and above)  [The temperature of the food in the hot holding unit was recorded as 117.6 deg F. The minimum hot holding temperature is 135 deg F. The hot holding unit needs to be adjusted so that a temperature of at least 135 deg F is maintained.]										
22. Proper cold holding temperatures					0	0	0	0		
Fail Notes	3-501.16(A2 &L	•	*Cold PHFs Maintained at or Below 4 pertains to untreated eggs (45F) [The temperature of the refrigerator w The cold holding temperature must be (or below) 41 deg F.]	as 45.3 de						
23. Proper Date	Marking				0	0	0	0		
23B. TCS Foods	Disposition				•	0	0	0		
24A. Time as a p	oublic health co	ntrol:	procedures		0	0	0	•		
24B. Time as a p	oublic health co	ntrol:	temperatures & discarding food		0	0	0	0		
24C. Time as a p	oublic health co	ntrol:	highly susceptible population (HSP)		0	0	0	0		
Consumer Advisory	1				IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer ac	dvisory provided	d for	raw or undercooked foods		0	0		0		
Highly Susceptible	Populations (H	SP)			IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized	foods used; pr	rohib	ted foods not offered		0	0		0		
26B. Reservice of	of foods				0	0		0		
Chemical					IN	OUT	N/O	N/A	cos	REPEAT
27. Food additive	es: approved an	nd pro	pperly used		0	0		0		
28A. Toxic subst	ances identified	d, sto	red and used		0	0		0		
28B. Poisonous storage	materials, sanit	tizers	, additives, medicines restriction, sepa	aration,	0	0		0		

Inspector Ackno

Food Establishment Inspection Re	port	- FL	А			
Chemical	IN		N/O	N/A	cos	REPEAT
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, cl foods.	nemic	als, an	d phy	sical	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEA <sup>-</sup>	Γ = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	•		
36A. Thermometers provided and accurate	0	0				
This item has Notes. See Footnote 2 at end of questionnaire.						
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		

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Inspector		

#### Food Establishment Inspection Report - FDA Prevention of Food Contamination OUT COS REPEAT IN 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 43. In-use utensils; properly stored 0 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 46. Gloves used properly 0 0 П П Utensils, Equipment and Vending COS REPEAT IN OUT 47A. Food & non-food contact surfaces cleanable 0 0 0 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 service 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 48B. Operational warewashing machines 0 0 49. Non-food contact surfaces clean 0 0 **Physical Facilities** COS REPEAT IN OUT N/A 50. Hot & cold water available; adequate pressure 0 0 51A. Plumbing installed; proper backflow devices 0 0 51B. Prohibiting a cross-connection, inspection and servicing system 0 0 51C. Approved system and cleanable fixtures, service sink 0 0 0 52A. Sewage and waste water properly disposed 0 0 52B. Grease traps easily accessible for cleaning O 0 52C. Removing mobile food establishment waste 0 0 0 53A. Toilet facilities; properly constructed, supplied, & cleaned 0 0 53B. Toilet tissue availability 0 0 0 54. Garbage & refuse properly disposed; facilities maintained 0 55A. Physical facilities installed, maintained, & clean 0 0 55B. Private homes and living or sleeping quarters, use prohibition 0 0 56. Adequate ventilation & lighting; designated areas used 0 0

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In	en	ec	to:	-

## Food Establishment Inspection Report - FDA

MASSACHUSETTS ONLY REGULATIONS				
Rules and Regulations adopted for use in Massachusetts only.				
Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

### Food Establishment Inspection Report - FDA

#### Footnote 1

#### Notes:

The PIC informed me that she is due to undertake food safety training in February 2018.

#### Footnote 2

#### Notes:

There was no sterile wipes available at time of visit. Informed that there will be a delivery of the wipes during the week.

_	
Inc	pector
1113	Perio



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/22/2018

Business ID: 1N2244

Inspection: 6N000055

Business: Mason Rice School

Section: 2

Phone: 559-9570

149 Pleasant St.

Inspector: 1N11123 Nicola Assan

Newton, MA 02459

Reason: 1-Routine Results: No Follow-up R2

Inspection Summary							
Official Order for Correction: Based on an inspection today, the items checked indicate value of the commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in substablishment permit and cessation of food establishment operations. If aggrieved by this request must be in writing and submitted to the Commissioner of Health at the above his order.	gent c spensi s orde	onstitu on or r r, you	tes ar evoca have	n orde Ition of the rig	er by the fight to a	ne food a hearing.	
Est. Type 1 - Food Svc Establis License/Permit # 2781 Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w	
Foodborne Illness Complaint Investigated (All)   Involving More Than Two Persons							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble			
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect							
Risk factors are improper practices or procedures identified as the most prevalent contr njury. Public Health Interventions are control measures to prevent foodborne illnesses			's of fo	odbo	rne illi	ness or	
Supervision	IN	OUT	N/O	N/A	cos	REPEAT	
1. PIC Present, Knowledge and Duties	0	0					
2. Certified Food Protection Manager	0	0		0			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT	
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0					
3B. Employee Reporting to PIC	0	0					
4. Proper Use of Restriction & Exclusion	•	0					
5. Clean-up of Vomiting and Diarrheal Events	0	0					
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0				
6B. Preventing contamination when tasting	0	0	0				

Inspector Acknowledged Receipt : Tim Viveiros

Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mou	uth	0	0	0			
Control of Hands as a Vehicle of Contaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed		•	0	0			
8B. Where to wash, hand antiseptics		•	0	0			
<ol><li>No bare hand contact with RTE food or properly allowed</li></ol>	a pre-approved alternative procedure	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible							
10B. Handwashing sinks accesible with p	roper signage, handwashing aids	0	0				
Approved Sources		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals				0	0		
11B. Packaged foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat &	& poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0			
12B. Shipping and receiving frozen food	0	0	0	0			
13. Food in good condition, honestly prese	•	0					
13B. Food package integrity	0	0					
14A. Required records available: shellstock tags, parasite destruction				0	•		
14B. Missing shellstock tags, destruction				0	0		
14C. Parasite destruction- storing raw/part	ially cooked fish	0	0	0	0		
Protection from Contamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected		0	0	0	0		
15B. Cleaning equip/utensils/food containe	ers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sa	nitized immersion 171°F and above	0	•		0		
Fail Notes 4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH Concentration and Hardness [The temperature of the sanitizing solutio the 3 bay compartment sink was 64.4 de F. A quaternary ammonium compound solution shall have a minimum temperatu 75 degrees F (24 degrees C).]	n in grees					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F			0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils					0		
17. Proper disposition of returned, previously served reconditions, & unsafe food			0				
Time/Temperature Control for Safety Food (1	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures		0	0	0	0		
18B. Whole meat cooking and serving, storing			0	0	0		

MossA

		F	ood Establishment Inspection Re	port	- FD	Α			
Time/Temperature	Control for Safe	ety F	ood (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18C. Microwave	e cooking of raw	anin	nal foods	0	0	0	<b>⊙</b>		
19. Proper rehe	ating procedure	s for	hot holding	0	0	0	0		
20. Proper cool	ing time & tempe	eratu	res	0	0	0	0		
21. Proper hot h	nolding temperat	ures		0	•	0	0		
Fail Notes	3-501.16 (A)	Who [The hole pre the for	t TCS foods Maintained at or Above 135oF, Also ole meat roasts (130F and above) to temperature of the chicken nuggets in the hot ding unit was 98.6 degrees F. Except during paration, cooking or cooling or when time is used public health control, TCS (time/temperature cor safety food) food shall be maintained at 135 degination	l as atrol					
22. Proper cold	holding tempera	ature	s	0	0	0	0		
Fail Notes	3-501.16(A2 &	В)	*Cold PHFs Maintained at or Below 410F- also pertains to untreated eggs (45F) [The temperature of the cheese sandwiches in t refrigerator ranged from 42 - 44.1 degrees F. In addition, the thermometer in the refrigerator rec a temperature of 42 degrees F. Maintain the temperature of TCS foods at 41 degrees F or be	orded					
23. Proper Date	Marking			•	0	0	0		
23B. TCS Foods Disposition			0	0	0	0			
24A. Time as a public health control: procedures			0	0	0	<b>o</b>			
24B. Time as a	public health co	ntrol	temperatures & discarding food	0	0	0	0		
24C. Time as a	public health co	ntrol	highly susceptible population (HSP)	0	0	0	•		
Consumer Advisor	у			IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provided	d for	raw or undercooked foods	0	0		0		
Highly Susceptible	Populations (H	SP)		IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	ed foods used; pr	rohib	ited foods not offered	0	0		0		
26B. Reservice	of foods			0	0		0		
Chemical				IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved ar	nd pr	operly used	0	0		0		
28A. Toxic substances identified, stored and used			0	0		0			
28B. Poisonous storage	s materials, sani	tizer	s, additives, medicines restriction, separation,	•	0		0		
28C. Conditions of Use: law					0		0		
Conformance with	Approved Proce	edure	es	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliano	e with variance,	spe	cialized process, & HACCP plan	0	0		0		
	uice- HACCP, re th approved pro		ed oxygen packaging w/out variance, res	0	0		•		

Meson

Food Establishment Inspection Re	port	- FD	Α			
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, cloods.	nemic	als, an	d phy	sical	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEA	Γ = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate						
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Nam [The squeeze bottles containing various condiments w Containers of food/ingredients that are removed from t packages for use shall be identified with the common r Label all containers and squeeze bottles.]	ere no heir or	t labele iginal				
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			⊙	0		
41. Wiping cloths; properly used and stored			0	0		
•						

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Inspector

Acknowledged Receipt : Tim Viveiros

II		Food Establishment Inspection Report - F	DA			
Prevention of Foo	d Contamina	ation	IN	OUT	cos	REPEAT
Fail Notes						
42A. Washing Produce - following chemical manufacturers label				0		
42B. Washing produce				0		
42C. Washing produce- chemicals				0		
Proper Use of Utensils				OUT	cos	REPEAT
43. In-use utens	sils; properly	stored	0	0		
44. Utensils, eq	uipment & li	nens; properly stored, dried, and handled	0	0		
45A. Single-use	e/ single ser	vice articles properly stored and used, required	•	0		
45B. Single-use contamination	e/service art	icles use limitation, kitchenware and tableware preventing	•	0		
46. Gloves used	d properly		0	0		
Utensils, Equipme	nt and Vend	ing	IN	OUT	cos	REPEAT
47A. Food & no	n-food conta	act surfaces cleanable	0	0		
47B. Food cont service	tact surfaces	utensils cleanability, molluscan shellfish tanks, consumer self-	0	0		
47C. Properly of shellfish tanks	designed cha	aracteristics: food and non-food contact surfaces, molluscan	0	0		
48A. Warewash	ing facilities	: installed, maintained, & used; test strips	0	0		
Fail Notes	4-501.19	Manual warewashing equipment, wash solution temperature [The temperature of the wash solution in the 3 bay compartment si was 71.6 degrees F (22 degrees C). The wash solution temperatur required in the Food Code is essential for the removal of organic m If the temperature is below 110 degrees F (43.3 degrees C), the performance of the detergent may be adversely affected, for exam animal fats that may be present on the dirty dishes would not be dissolved.]	e atter.			

Inspector

Food Establishment Inspection	Report - F	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities	:(6)	IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Noest

Inspector

Acknowledged Receipt : Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/6/2019 Business ID: 1N2244 Business: Mason Rice School 149 Pleasant St.	Inspection: 6N000115 Section: 2 Phone: 559-9570
Newton, MA 02459	Inspector: 1N11123 Nicola Assar Reason: 1-Routine Results: No Follow-up R2
Inspection Summary	
The second secon	f Health / Agent constitutes an order by the result in suspension or revocation of the food rieved by this order, you have the right to a hearing.
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVEN	ITIONS
Compliance status: IN = in compliance OUT = not in compliance N/O = n	
Marked in appropriate box for COS and/or R. COS = corrected on-site du	uring inspection R = repeat violation
Risk factors are improper practices or procedures identified as the most pre injury. Public Health Interventions are control measures to prevent foodborn	
Supervision	IN OUT N/O N/A COS REPEAT
1. PIC Present, Knowledge and Duties	⊙ ○ □ □
2. Certified Food Protection Manager	⊙ ○ □ □
Employee Health / Responding to Contamination Events	IN OUT N/O N/A COS REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	<b>⊙</b> ○ □ □
3B. Employee Reporting to PIC	⊙ ○ □ □
Proper Use of Restriction & Exclusion	<b>⊙</b> ○ □ □

Good Hygienic Practices

4. Proper Use of Restriction & Exclusion

5. Clean-up of Vomiting and Diarrheal Events

6B. Preventing contamination when tasting

6A. Proper eating, tasting, drinking, or tobacco use

Inspector

Acknowledged Receipt : Tim Viveiros

0 0

IN 0

> 0 0

0

OUT N/O N/A COS REPEAT

0

0

	Food	Establishment Inspection Re	port	- FD	Α				
Good Hygienic Pr			1N			N/A	cos	REPEAT	
7. No discharge	e from eyes, nose, and mo	uth	0	0	0				
Control of Hands	as a Vehicle of Contaminat	ion	1N	OUT	N/O	N/A	cos	REPEAT	
8A. Hands clea	in & properly washed		0	0	0				
8B. Where to v	wash, hand antiseptics		0	0	0				
<ol><li>No bare han properly allowe</li></ol>		a pre-approved alternative procedure	0	0	0	0			
10A. Adequate handwashing sinks properly supplied and accessible									
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	•	0					
Approved Sources	s		IN	OUT	N/O	N/A	cos	REPEAT	
11A. Milk, eggs	s, juice, bottled water, herm	etically sealed food, game animals	•	0	0	0			
11B. Packaged	d foods, labeling, whole mu	scle beef	0	0	0	0			
11C. Obtaining	raw fish, packaged meat	& poultry, eggs	0	0	0	0			
12A. Food rece	eived at proper temperature		0	0	0	0			
12B. Shipping and receiving frozen food					0	0			
13. Food in good condition, honestly presented, safe, & unadulterated									
13B. Food package integrity				0					
14A. Required records available: shellstock tags, parasite destruction			0	0	0	0			
14B. Missing shellstock tags, destruction			0	0	0	0			
14C. Parasite destruction- storing raw/partially cooked fish			0	0	0	•			
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT	
15A. Food sepa	arated & protected		0	0	0	0			
15B. Cleaning	equip/utensils/food contain	ers	0	0	0	0			
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171°F and above	0	•		0			
Fail Notes  4-501.114 (A-E, F 1&2)  Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution in the 3 bay sink compartment was too strong (>500ppm). The quaternary compound solution shall have a concentration as indicated on the manufacturer's use directions included in the labeling. In addition, a quaternary compound solution shall have a minimum temperature range of 65 to 75 degrees F.]									
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F			0	0		0			
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils			•	0		0			
17. Proper disp	osition of returned, previou	sly served reconditions, & unsafe food	0	0					
Time/Temperature Control for Safety Food (TCS Food)			IN	OUT	N/O	N/A	cos	REPEAT	

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Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA										
Time/Temperature	Control for Safe				IN			N/A	cos	REPEAT
18A. Proper cod	oking time & tem	nperatu	res		•	0	0	0		
18B. Whole mea	at cooking and s	serving	storing		0	0	0	0		
18C. Microwave	cooking of raw	v animal	foods		0	0	0	0		
19. Proper rehe	ating procedure	es for ho	t holding		0	0	0	0		
20. Proper cooli	ing time & tempe	erature	S		0	0	0	0		
21. Proper hot h	nolding temperat	atures			0	•	0	0		
This item ha	as Notes. See F	Footno	te 1 at end of	questionnaire.						
Fail Notes	3-501.16 (A)	whole [The to holdin tempe	meat roasts (1 emperature of g unit ranged f erature of TCS r)foods shall be	ntained at or Above 135oF, Als 130F and above) the chicken nuggets in the hot from 101.1 to 105.8 degrees F. (time/temperature control for maintained at 135 degrees F	The					
22. Proper cold	holding tempera	atures			•	0	0	0		
23. Proper Date	Marking				•	0	0	0		
23B. TCS Foods	s Disposition				•	0	0	0		
24A. Time as a	public health co	ontrol: p	rocedures		0	0	0	•		
24B. Time as a	public health co	ontrol: te	emperatures &	discarding food	0	0	0	0		
24C. Time as a	public health co	ontrol: h	ighly susceptib	le population (HSP)	0	0	0	0		
Consumer Advisor	у				IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provided	ed for ra	w or undercool	ked foods	0	0		0		
Highly Susceptible	Populations (H	ISP)			IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used; pi	orohibite	d foods not off	ered	0	0		0		
26B. Reservice	of foods				0	0		0		
Chemical					IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved ar	nd prop	erly used		0	0		0		
28A. Toxic subs	tances identified	d, store	d and used		•	0		0		
28B. Poisonous storage	materials, sani	itizers, a	additives, medi	cines restriction, separation,	•	0		0		
28C. Conditions	s of Use: law				•	0		0		
Conformance with	Approved Proce	edures			IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance	e with variance,	, specia	lized process,	& HACCP plan	0	0		•		
29B. Treating ju conformance wit				ging w/out variance,	0	0		0		
29C. When HAG	CCP plan is requ	quired			0	0		0		

NessA

Inspector

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

- in compliance	001 - 1011	inc	omplian	ice co	3 - COITE	ecteu t	un -site c	auring insp	ecuor	1 1	EPEA	- 16	peat v	violatio	)/ I
Safe Food and W	/ater									IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized	d eggs used	d whe	ere requ	ired						0	0				
31A. Water & id	ce from appro	rove	ed source	е						0	0				
31B. Sampling	, alternative	e wat	ter supp	oly						0	0		0		
31C. Sampling	g report									0	0		0		
32. Variance of	btained for sp	speci	ialized p	orocessin	ng metho	ods				0	0		0		
Food Temperature	e Control									IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper co	oling method	ods u	ısed; adı	equate e	equipme	nt for t	temperat	ure control	l	0	0				
33B. Frozen fo	ood									0	0				
34. Plant food	properly cook	oked	for hot I	holding						0	0	0	0		
35. Approved the	hawing meth	hods	sused							0	0	0	0		
36A. Thermome	eters provide	ded a	and accu	urate						0	0				
36B. Thermom	neters functio	ion p	roperly							0	0				
Food Identification	n											IN	OUT	cos	REPEAT
37A. Food prop	erly labeled;	d; ori	iginal co	ntainer								0	0		
37B. Food labe	els, labeling o	of in	ngredien	nts								•	0		
Prevention of Foo	d Contamina	nation	n									IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & ani	nimal	ls not pr	resent								0	0		
38B. Handling	prohibition, o	, cont	trolling p	oests, pr	ohibiting	anima	als					0	0		
39A. Contamina	ation prevent	nted	during f	food stor	rage							0	0		
39B. Food disp	olay; ice used	ed as	s an exte	erior coc	lant prol	hibited	as an in	gredient				0	0		
39C. Consume	er self-service	се ор	perations	s- utens	ils and m	nonitor	ring					0	0		
40A. Personal o	cleanliness- į	- prof	hibition j	jewelry								0	0		
Fail Notes	2-303.11	[T fo er	or a plair mployee	was obs n ring su es may r	served w ich as a	weddir jewelr	ng band,	let and a v while prep ng medica	paring	food	, food				
40B. Maintena	nce of finger	email	ls									0	0		
41. Wiping cloth	ns; properly (	used	d and st	tored								0	•		

MESON

Inspector

Prevention of Foo	d Contamina	ation						IN	OUT	cos	REPEAT
Fail Notes	3-304.14	[Wiping of table. Will surfaces concentrate concentrate sanitizing shall be scontaminitems (to-crumbs of allerge once and to coboards. Use once table state of the color of table state of the color of table state of the color of table state of tab	cloths were ping cloths shall be heation spector of the solution in stored off the transfer of the solution of	s in-use for veld between ified by the vaces in control is used for a new inch wet the floor and od, equipmeners). If a sunts (not aller MUST to se. Avoid used instead used in the floor and used instead used instead used in the floor and instead	peing stored on the wiping counters and uses in a chemica manufacturer (read tact with raw anima ther purposes. Con wiping cloths are full used in a manner ent, utensils, linens or raw meats be used) use a displaying wiping cloths a non-slip mat un acceptable to use imended.]	d other equil I solution at the label). I foods sha ntainers of deld betwee that preven and single- wiped down to removing to removing the cutting the cutting	ipment a Wipin Wipin When use nts -servi n from e per ton ng boo	nt ng kept ical es ice ice			
42A. Washing F	Produce - fol	llowing che	mical man	ufacturers la	abel			0	0		
42B. Washing p	oroduce							•	0		
42C. Washing	oroduce- che	emicals						0	0		
Proper Use of Ute	nsils							IN	OUT	cos	REPEAT
43. In-use utens	sils; properly	y stored						0	0		
44. Utensils, eq	uipment & li	inens; prope	erly stored	, dried, and	handled			0	0		
45A. Single-us	e/ single ser	rvice article:	s properly	stored and i	used, required			0	0		
45B. Single-us contamination	e/service art	ticles use lir	mitation, ki	tchenware a	and tableware prev	enting		•	0		
46. Gloves used	d properly							0	0		
Utensils, Equipme	ent and Vend	ding						IN	OUT	cos	REPEAT
47A. Food & no	n-food conta	act surfaces	s cleanable	e				0	0		
47B. Food con service	tact surfaces	s /utensils o	deanability	, molluscan	shellfish tanks, cor	nsumer self	F_	0	0		
47C. Properly shellfish tanks	designed cha	aracteristics	s: food and	d non-food c	contact surfaces, m	olluscan		0	0		
48A. Warewash	ning facilities	s: installed,	maintained	d, & used; te	est strips			0	0		
48B. Operation	al warewasi	hing machir	nes					0	0		
49. Non-food co	ontact surfac	ces clean						0	0		
Physical Facilities							IN	OUT	N/A	cos	REPEAT
50. Hot & cold v	vater availat	ble; adequa	ite pressur	е			0	0			
51A. Plumbing	installed; pro	oper backflo	ow devices	;			0	0			
51B. Prohibiting	g a cross-co	onnection, ir	nspection a	and servicing	g system		•	0			
51C. Approved	system and	d cleanable	fixtures, se	ervice sink			0	0	0		
52A. Sewage a	nd waste wa	ater properly	y disposed				0	0			

MESON

Inspector

Food Establishment Inspection Rep	ort - F	DΑ			
Physical Facilities	IN	OUT	N/A	cos	REPEAT
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	<b>O</b>	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

MEDER

Inspector

#### Footnote 1

#### Notes:

The temperature of the chicken nuggets in the hot holding unit ranged from 101.1 to 105.8 degrees F. The PIC had just switched on the unit so it had not reached the required temperature which is why the temperature of the nuggets were below the required 135 degrees F.

Please ensure that the hot holding unit is hot enough before placing food in it so that a temperature of 135 degrees F is maintained (for TCS food).

MESON

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp	Date:	4/10/2
···op		7/ 10//

2017

Business ID: 1N2249

Inspection: 5N000297 Section: 2

**Business:** Memorial Spaulding School

250 Brookline St.

Newton, MA 02459

**Phone:** 617-559-9600

Inspector: 1N81219 Kyle Simpson

Reason: 1-Routine

	Results: No Follow-up								
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate to Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in sussestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o spensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	or by the fight to a	ie ood a hearing.			
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	bser	ved	02 Lo	w			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	oplica	ble					
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation	ı				
Risk factors are improper practices or procedures identified as the most prevalent contr njury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1A. PIC Present	0	0							
B. Cert. food manager, knowledge, no critical violations	•	0							
C. Duties of PIC	•	0							
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT			
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0		·			
3. Proper use of restriction and exclusion	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0						
B. Preventing contamination when tasting	0	0	•						
5. No discharge from eyes, nose, and mouth	•	0	0						

Inspector

Acknowledged Receipt:

Page 1 of 4

Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	0	0	0			
B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	0	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
C. Conveniently located handwashing sink	0	0				
Approved Sources	] IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	0	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	•	0				
Protection from Contamination	] IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	0	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	0	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	] IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	0	0	0	0		
16. Proper reheating procedures for hot holding	•	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	•	0	0	0		
19. Proper cold holding temperatures	•	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
P. Postriction proposes and use restriction and storage of medicines	0	0		0	П	

Kyle L.

Acknowledged Receipt:

Food Establishment Inspection Re	por	- FD	Α			
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, cloods.	nemic	als, an	d phy	sical (	objects	into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEA	Γ = re	peat v	/iolatio	n
Safe Food and Water	IN	OUT I	N/O	N/A (	COS F	REPEAT
24. Water & ice from approved source	•	0	0	0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present			0	0		
B. Handling prohibition, controlling pests, prohibiting animals			0	0		
31A. Contamination prevented during food storage			0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			0	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			•	0		
34. Washing fruits & vegetables			•	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
37A. Single-use/ single service articles properly stored and used, required			•	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			0	0		
38. Gloves used properly			0	0		

Inspector

Acknowledged Receipt:

Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer	self-s	ervic	•	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscar tanks	shell	fish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			•	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
B. Toilet tissue availability	0	0				
46. Garbage & refuse properly disposed; facilities maintained	0	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	0	0				
48. Adequate ventilation & lighting; designated areas used	•	0				
ASSACHUSETTS ONLY REGULATIONS						
lles and Regulations adopted for use in Massachusetts only.						
Facilities			IN C	OUT (	cos i	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT
50. Anti-choking Procedures			0	0		
51. Tobacco Products: Notice and Sale			0	0		

Ryle L. Inspector

Acknowledged Receipt:



Inspector

## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 1/26	/2018
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5/2018 Business ID: 1N224

**Business:** Memorial Spaulding School

250 Brookline St.

Newton, MA 02459

Inspection: 6N000015

Section: 2

Phone: 617-559-9600

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Official Order for Correction: Based on an inspection today, the items checked indicate violated Federal Food Code. This report, when signed below by the Commissioner of Health / Agent Commissioner of Health. Failure to correct violations cited in this report may result in suspen establishment permit and cessation of food establishment operations. If aggrieved by this order. The request must be in writing and submitted to the Commissioner of Health at the above ad this order.  Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Rise Foodborne Illness Complaint Investigated (All) Involving More Than Two Persections Investigated (All) Involving More Than Two Persections Investigated (All) Involving More Than Two Persections Investigated (All) Compliance Status: IN = in compliance OUT = not in compliance N/O = not observed N/A Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection Injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Public Present, Knowledge and Duties Occurrence of Protection Manager Occurrence of Protection	t constituension or roder, you didress where the constituent of the co	nstitute n or re you h ss with evel Of not app repea	es ar evoca nave thin 1 bbsen plica at vio	n ordeation of the right of the	er by the fof the fight to a sys of re	ne food a hearing. eceipt of
Foodborne Illness Complaint Investigated (All)   Involving More Than Two Pers FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection Risk factors are improper practices or procedures identified as the most prevalent contributingly. Public Health Interventions are control measures to prevent foodborne illnesses or inj Supervision  IN 1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	A = not a R = repe ing factor njury.  N OUT O O	not appropriate repeated factors	pplica at vio	ble blation	orne illi	ness or REPEAT
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection I  Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or inj  Supervision IN  1. PIC Present, Knowledge and Duties O  2. Certified Food Protection Manager O  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting O  3B. Employee Reporting to PIC O  4. Proper Use of Restriction & Exclusion	A = not a R = repe ing factor njury. N OUT O O	not appropriate repeating actors OUT I	at vio	olation	cos	REPEAT
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection I  Risk factors are improper practices or procedures identified as the most prevalent contributing injury. Public Health Interventions are control measures to prevent foodborne illnesses or inj  Supervision  IN  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	R = repering factor	repea factors OUT I	at vio	olation	cos	REPEAT
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection  Risk factors are improper practices or procedures identified as the most prevalent contributir injury. Public Health Interventions are control measures to prevent foodborne illnesses or inj  Supervision  I. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	R = repering factor	repea factors OUT I	at vio	olation	cos	REPEAT
Risk factors are improper practices or procedures identified as the most prevalent contributing purity. Public Health Interventions are control measures to prevent foodborne illnesses or inj  Supervision  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	ing factor	outors	s of fo	oodbo	cos	REPEAT
Injury. Public Health Interventions are control measures to prevent foodborne illnesses or inj  Supervision  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	njury. N OUT D O	OUT I			cos	REPEAT
1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	0 0	0	N/O	N/A		
2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	0	_				
Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	_	0				
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion				0		
3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  •	N OUT	OUT I	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	0	0				
, -	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
	0	0				
Good Hygienic Practices	N OUT	OUT I	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	O	0	0			
6B. Preventing contamination when tasting	<ul><li>O</li></ul>	0	0			

Food Establishment Inspection Re	eport	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	•	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	•	0	0			
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	•		0		
Fail Notes 4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, please Concentration and Hardness [The concentration of the sanitizing soluting the 3 bay sink was too strong (500ppm) concentration of the solution should be the range of 150-400ppm as indicated in manufacturers instructions.]	tion in The within					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving storing	0	0	0	0	П	П

Inspector	Acknowledged Receipt:

Food Establishment Inspection R	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	1N	OUT	N/O	N/A	cos	REPEAT
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	•	0	0		
Fail Notes  3-501.16 (A)  *Hot TCS foods Maintained at or Above 135oF, All whole meat roasts (130F and above)  [The temperature of the cheese pizza in the hot he unit was 121 deg F. Maintaining food at a temperature of the cheese pizza in the hot he unit was 121 deg F. Maintaining food at a temperature during hot holding is sufficient prevent the growth of pathogens responsible for foodborne illness.]	olding ature of					
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	] 1N	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	] in	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, ods.    = In compliance OUT = not in compliance COS - corrected on -site during inspec						

Acknowledged Receipt:

Inspector

Safe Food and Wa	ter		IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized	eggs used v	vhere required	0	0				
31A. Water & ice	e from appro	eved source	0	0				
31B. Sampling,	alternative v	water supply	0	0		0		
31C. Sampling	report		0	0		0		
32. Variance obt	ained for sp	ecialized processing methods	0	0		•		
Food Temperature	Control		IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper coo	ling method	s used; adequate equipment for temperature control	0	0				
33B. Frozen foo	od		0	0				
34. Plant food pr	operly cook	ed for hot holding	0	0	0	0		
35. Approved tha	awing metho	ods used	0	0	0	0		
36A. Thermomet	ters provide	d and accurate	•	0				
36B. Thermome	eters function	n properly	0	0				
Food Identification					IN	OUT	cos	REPEAT
37A. Food prope	erly labeled;	original container			0	0		
37B. Food label	s, labeling o	f ingredients			0	0		
Prevention of Food	Contamina	tion			IN	OUT	cos	REPEAT
38A. Insects, rod	dents, & anir	nals not present			0	0		
38B. Handling p	rohibition, c	ontrolling pests, prohibiting animals			0	0		
39A. Contaminat	tion prevent	ed during food storage			0	0		
39B. Food displa	ay; ice used	as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer	self-service	operations- utensils and monitoring			0	0		
40A. Personal cl	eanliness- p	rohibition jewelry			0	0		
40B. Maintenan	ce of finger	nails			0	0		
41. Wiping cloths	s; properly u	sed and stored			0	0		
Fail Notes	3-304.14	Wiping Cloths, Use Limitation [The wiping cloths were not being stored in sanitizing sin use. Any wiping cloths that are not dry (except those then laundered) must be stored in a sanitizer solution of concentration between uses. The sanitizing solution mas needed to mininize the accumulation of organic mat proper concentration. The sanitizer concentration must by checking the solution periodically with an appropriatikit.]	e used of adeo ust be terial a t be ma	once a quate chang nd sus aintain	and ed stain ed			
42A. Washing Pr	roduce - follo	owing chemical manufacturers label			0	0		
42B. Washing pr	oduce				0	0		
42C. Washing pr	oduce- cher	nicals			0	0		

Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	O		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	_	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
SSACHUSETTS ONLY REGULATIONS					
s and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
		0	0		
57A. Catering					

Inspector Acknowledged Receipt :

#### Food Establishment Inspection Report - FDA Facilities IN OUT COS REPEAT 57C. Contents of plans and specifications, preoperational inspections 0 0 0 0 58. Mobile Food Operations 0 0 59. Temporary Food Establishments 0 0 60. Residential Kitchens Procedures OUT COS REPEAT IN 0 0 61. Anti-choking Procedures 0 0 62. Tobacco Products: Notice and Sale 0 63. Food Allergy Awareness Requirements 0



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/15/2018

Business ID: 1N2249

Inspection: 6N000066 Section: 2

**Business:** Memorial Spaulding School

Newton, MA 02459

250 Brookline St.

Phone: 617-559-9600

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

	Resu	115. F	NO FC	JIIOW-	-up K	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate to Federal Food Code. This report, when signed below by the Commissioner of Health / Accommissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent co spensions s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the ri	er by the fight to a	ie food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk I	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Persor	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect Risk factors are improper practices or procedures identified as the most prevalent contribution.	ion R	= repe	at vio	latior		ness or
injury. Public Health Interventions are control measures to prevent foodborne illnesses	or injur	у.				,
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Fail Notes  2-102.12 (A) Certified food protection manager [There was no certified food protection manager wo in the kitchen at the time of the inspection. There we serve safe certificate for 'Christen Smith' on the kitch noticeboard, but she is not involved in the preparatifood at this particular kitchen. There should be at le one employee working in the school kitchen who ha and prepares food, that has shown proficiency in for safety and hygiene related issues through passing a that is part of an accredited program.]	as a hen on of ast andles od					
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
VAS SOW						

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

Food Establishment Inspection Re	port	- FU	'A			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	•				
Fail Notes 6-301.14 Handwashing signage [There was no handwashing signage next to the handwashing sink. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.]	e					
Approved Sources						
	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	IN ⊙	OUT O	N/O O	N/A O	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 11B. Packaged foods, labeling, whole muscle beef	_					_
	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	<ul><li>•</li><li>•</li></ul>	0	0	0		
11B. Packaged foods, labeling, whole muscle beef 11C. Obtaining raw fish, packaged meat & poultry, eggs	<ul><li>0</li><li>0</li><li>0</li></ul>	0 0	0 0 0	o o ⊚		
<ul><li>11B. Packaged foods, labeling, whole muscle beef</li><li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li><li>12A. Food received at proper temperature</li></ul>	<ul><li>0</li><li>0</li><li>0</li></ul>	0 0 0	0 0 0	0 0 0		
<ul><li>11B. Packaged foods, labeling, whole muscle beef</li><li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li><li>12A. Food received at proper temperature</li><li>12B. Shipping and receiving frozen food</li></ul>	<ul><li>0</li><li>0</li><li>0</li><li>0</li><li>0</li></ul>	0 0 0 0	0 0 0	0 0 0		
<ul> <li>11B. Packaged foods, labeling, whole muscle beef</li> <li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li> <li>12A. Food received at proper temperature</li> <li>12B. Shipping and receiving frozen food</li> <li>13. Food in good condition, honestly presented, safe, &amp; unadulterated</li> </ul>	<ul><li>0</li><li>0</li><li>0</li><li>0</li><li>0</li><li>0</li></ul>	0 0 0 0 0 0	0 0 0	0 0 0		
<ul> <li>11B. Packaged foods, labeling, whole muscle beef</li> <li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li> <li>12A. Food received at proper temperature</li> <li>12B. Shipping and receiving frozen food</li> <li>13. Food in good condition, honestly presented, safe, &amp; unadulterated</li> <li>13B. Food package integrity</li> </ul>	<ul><li>•</li><li>•</li><li>•</li><li>•</li></ul>	0 0 0 0 0 0	0 0 0 0 0	0 0 0 0		
<ul> <li>11B. Packaged foods, labeling, whole muscle beef</li> <li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li> <li>12A. Food received at proper temperature</li> <li>12B. Shipping and receiving frozen food</li> <li>13. Food in good condition, honestly presented, safe, &amp; unadulterated</li> <li>13B. Food package integrity</li> <li>14A. Required records available: shellstock tags, parasite destruction</li> </ul>	<ul><li>•</li><li>•</li><li>•</li><li>•</li></ul>	0 0 0 0 0 0 0 0	0 0 0 0	0 0 0 0 0		
<ul> <li>11B. Packaged foods, labeling, whole muscle beef</li> <li>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs</li> <li>12A. Food received at proper temperature</li> <li>12B. Shipping and receiving frozen food</li> <li>13. Food in good condition, honestly presented, safe, &amp; unadulterated</li> <li>13B. Food package integrity</li> <li>14A. Required records available: shellstock tags, parasite destruction</li> <li>14B. Missing shellstock tags, destruction</li> </ul>	<ul><li>•</li><li>•</li><li>•</li><li>•</li></ul>	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	0 0 0 0 0 0 0 0		
11B. Packaged foods, labeling, whole muscle beef 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 14C. Parasite destruction- storing raw/partially cooked fish	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	0 0 0 0 0 0 0 0		
11B. Packaged foods, labeling, whole muscle beef 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination	0 0 0 0 0 0 0 I	O O O O O O O O O O O O O O O O O O O	O O O O N/O	O O O O O O O N/A		C C C C C C C C C C C C C C C C C C C

MESERY

Inspector

	FUUC	Establishment inspection Ne	port	<sub>0</sub> - FL	<b>'</b> '^			
Protection from C	Contamination		IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pl-Concentration and Hardness [The concentration of the sanitizing soluthe red bucket was too strong (>400ppm chemical sanitizer used in a sanitizing sofor a manual or mechanical operation shoused in accordance with the EPA register label use intructions. In addition, the temperature of the sanitizing solution in bay compartment sink and the red bucked 68.2 and 57.8 degrees F respectively. In order for the sanitizing solution (quaternammonium compound) to work effective shall have a minimum temperature of 75 degrees F.]	tion in i). A blution all be ared the 3 at was ary					
	4-702.11	*Frequency of Sanitization of Utensils ar Food-Contact Surfaces of Equipment [Dining room staff were observed using sanitizer as a 'cleaner'. Sanitizer is NOT cleaner. The instructions on the sanitizer state to clean frist with a detergent, rinse THEN sanitize. Always follow the instruction on the chemicals label. Cleaning is a through the process: Wash, Rinse then Sanitize container with soapy water should be awfor proper cleaning. Using a Green Buck HIGHLY recommended. Sanitizer does a remove allergens, soapy water does. It is important to rinse off detergents after the step to avoid diluting or inactivating the sanitizer. If a surface needs to be wiped crumbs or ingredients use a paper towel Review and train the staff on proper clean procedures.]	a tions ee (3) A ailable et is not wash from					
16B. Food con	ntact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanic equip., utensils	•	t sanitization food contact surfaces,	0	0		0		
17. Proper disp	oosition of returned, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature	e Control for Safety Food (	TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper co	oking time & temperatures		0	0	0	0		
18B. Whole me	eat cooking and serving, sto	pring	0	0	0	0		
18C. Microwav	e cooking of raw animal for	ods	0	0	0	0		
19. Proper rehe	eating procedures for hot h	olding	0	0	0	0		
20. Proper cool	ling time & temperatures		0	0	0	0		
21. Proper hot l	holding temperatures		0	0	0	0		
This item h	as Notes. See Footnote 1	at end of questionnaire.						
22. Proper cold	holding temperatures		0	0	0	0		
23. Proper Date	e Marking		•	0	0	0		

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Food Establishment Inspection R	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN			N/A	cos	REPEAT
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, of foods.  IN = In compliance OUT = not in compliance COS - corrected on -site during inspect						
Safe Food and Water	IN		N/O	N/A	_	REPEAT
30. Pasteurized eggs used where required	0	0				_
31A. Water & ice from approved source	0	0		_		
31B. Sampling, alternative water supply	0	0		<b>⊙</b>		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	•	0		

VARSON

Inspector

Food Establishment Inspection Report - FDA N/O N/A COS REPEAT Food Temperature Control OUT 0 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 0 O 36B. Thermometers function properly IN OUT COS REPEAT Food Identification 0 O 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients Prevention of Food Contamination ŀΝ OUT COS REPEAT 0 O 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 0 40B. Maintenance of fingernails 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 0 0 42C. Washing produce- chemicals Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending IN OUT COS REPEAT 0 0 47A. Food & non-food contact surfaces cleanable 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 0 service 0 O 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 0 48B. Operational warewashing machines

MESON

49. Non-food contact surfaces clean

0 0

S2		Food Establishment Inspection	on Report - F	DA			
Utensils, Equipme	ent and Vending			IN	OUT	cos	REPEAT
Fail Notes	4-601.11 (B&C)	*Equipment, Food-Contact Surfaces, Not and Utensils [The gaskets of the refrigerator were very of the refrigerator and maintain in a clear	y dirty. Clean the g	askets			
Physical Facilities			IN	OUT	N/A	cos	REPEAT
50. Hot & cold	water available; ad	equate pressure	0	0			
51A. Plumbing	installed; proper ba	ackflow devices	0	0			
51B. Prohibitin	g a cross-connecti	on, inspection and servicing system	0	0			
51C. Approved	d system and clean	able fixtures, service sink	0	0	0		
52A. Sewage a	nd waste water pro	perly disposed	0	0			
52B. Grease tr	aps easily accessi	ole for cleaning	0	0			
52C. Removing	g mobile food estal	olishment waste	0	0	•		
53A. Toilet facil	lities; properly cons	tructed, supplied, & cleaned	0	0			
53B. Toilet tiss	ue availability		0	0			
54. Garbage &	refuse properly dis	posed; facilities maintained	0	•			
Fail Notes	[The Prov	eptacles re was no waste receptacle near the hand ride a small waste receptacle near the hand disposal of paper towels.]					
55A. Physical fa	acilities installed, m	aintained, & clean	0	0			
55B. Private ho	mes and living or s	leeping quarters, use prohibition	0	0			
56. Adequate v	entilation & lighting	; designated areas used	0	0			
ASSACHUSETTS (	ONLY REGULATION	DNS					
les and Regulation	s adopted for use	in Massachusetts only.					
Facilities				IN	OUT	cos	REPEAT
57A. Catering				0	0		
57B. When pla	ns are reviewed, p	rerequisite for operations- valid permit		0	0		
57C. Contents	of plans and speci	fications, preoperational inspections		0	0		
58. Mobile Food	d Operations			0	0		
59. Temporary	Food Establishmer	nts		0	0		
60. Residential	Kitchens			0	0		
Procedures				IN	OUT	cos	REPEAT
61. Anti-choking	Procedures			0	0		
62. Tobacco Pro	oducts: Notice and	Sale		0	0		
63. Food Allerg	y Awareness Regu	irements		0	0		

VAS ZEN

Inspector

#### Footnote 1

#### Notes:

Although there were no TCS (time/temperature for food safety) foods being hot held at the time of inspection, the temperature of the potatoes in the hot holding unit was recorded as 114.8 degrees F.

You need to ensure that any TCS foods being hot held should be maintained at a temperature of 135 degrees F and above.

VAS SEV

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Business: Memorial Spaulding School 250 Brookline St.	Sect Phor	00	<b>A</b>							
Newton, MA 02459	Inspector: 1N11123 Nic Reason: 1-Routine Results: No Follow-up R									
Inspection Summary										
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / / Commissioner of Health. Failure to correct violations cited in this report may result in seestablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the about this order.	Agent ous spens nis orde	onstitution or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to a	ne ood a hearing.				
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w				
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Perso	ns 🔲								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec					ı					
Risk factors are improper practices or procedures identified as the most prevalent continiury. Public Health Interventions are control measures to prevent foodborne illnesses			rs of f	oodbo	orne ill	ness or				
Supervision	IN	OUT	N/O	N/A	cos	REPEAT				
1. PIC Present, Knowledge and Duties	0	0								
2. Certified Food Protection Manager	0	0		0						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT				
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0								
3B. Employee Reporting to PIC	•	0								
4. Proper Use of Restriction & Exclusion	•	0								
5. Clean-up of Vomiting and Diarrheal Events	0	0								
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT				

ASSOM

Inspector

6A. Proper eating, tasting, drinking, or tobacco use

6B. Preventing contamination when tasting

Acknowledged Receipt : Tim Viveiros

0

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Food Establishment Inspection Rep	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
Fail Notes 6-301.12 Hand Drying Provision [There were no paper towels in the paper towel dispens the hand sink in the kitchen. Each handwashing sink or group of adjacent handwashing sinks shall be provided individual disposable towels or; a continuous towel syst that supplies the user with a clean towel or; a heated-ai hand drying device or; a hand drying device that employ air-knife system that delivers high velocity, pressurized ambient temperatures.]	with em r ys an					
10B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A Proper cooking time & temperatures	0	0	0	0	П	П

ASSOM

Inspector

	Food Establishment Inspection Report - FDA									
Time/Temperature	Control for Saf	ety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT		
18B. Whole meat cooking and serving, storing				0	0	0				
18C. Microwave cooking of raw animal foods					0	0				
19. Proper rehe	ating procedure	s for hot holding	0	0	0	0				
20. Proper cool	ing time & temp	eratures	0	0	0	0				
21. Proper hot holding temperatures				•	0	0				
Fail Notes  3-501.16 (A)  *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above)  [The temperature of the chicken nuggets in the hot holding unit was 116 degrees F. TCS (time/temperature control for safety) foods shall be maintained at a temperature of 135 degrees F or above during hot holding.]										
22. Proper cold	22. Proper cold holding temperatures					0				
23. Proper Date Marking				0	0	0				
23B. TCS Foods Disposition				0	0	0				
24A. Time as a public health control: procedures			0	0	0	•				
24B. Time as a public health control: temperatures & discarding food			0	0	0	0				
24C. Time as a public health control: highly susceptible population (HSP)			0	0	0	•				
Consumer Advisory			] IN	OUT	N/O	N/A	cos	REPEAT		
25. Consumer a	dvisory provide	d for raw or undercooked foods	0	0		0				
Highly Susceptible	Populations (H	SP)	] IN	OUT	N/O	N/A	cos	REPEAT		
26A. Pasteurize	ed foods used; p	rohibited foods not offered	0	0		0				
26B. Reservice	of foods		0	0		0				
Chemical			] IN	OUT	N/O	N/A	cos	REPEAT		
27. Food additiv	es: approved a	nd properly used	0	0		0				
28A. Toxic subs	stances identifie	d, stored and used	•	0		0				
28B. Poisonous storage	s materials, sani	tizers, additives, medicines restriction, separation,	•	0		0				
28C. Conditions of Use: law				0		0				
Conformance with	Approved Proc	edures	] IN	OUT	N/O	N/A	cos	REPEAT		
29A. Compliano	e with variance,	specialized process, & HACCP plan	0	0		0				
29B. Treating ju conformance wi		educed oxygen packaging w/out variance, cedures	0	0		0				
29C. When HA	29C. When HACCP plan is required					0				

ASSON

Inspector

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils: properly stored			•	0		

MESSA

		tion Report - F	DA			
roper Use of Utensils			IN	OUT	cos	REPEA
44. Utensils, equipment & linens;	properly stored, dried, and handled		0	0		
45A. Single-use/ single service a	articles properly stored and used, required	1	•	0		
45B. Single-use/service articles contamination	use limitation, kitchenware and tableware	preventing	•	0		
46. Gloves used properly			0	0		
tensils, Equipment and Vending			IN	OUT	cos	REPEA
47A. Food & non-food contact su	rfaces cleanable		0	0		
47B. Food contact surfaces /ute service	nsils cleanability, molluscan shellfish tank	s, consumer self-	•	0		
47C. Properly designed characte shellfish tanks	eristics: food and non-food contact surface	es, molluscan	•	0		
48A. Warewashing facilities: insta	alled, maintained, & used; test strips		•	0		
48B. Operational warewashing r	nachines		•	0		
49. Non-food contact surfaces cle	ean		0	•		
Fail Notes 4-601.11 (B&C)	*Equipment, Food-Contact Surfaces, N and Utensils [The gaskets of the refrigerator wer wo and repair, or replace the gaskets of th	orn and very dirty. C				
nysical Facilities		IN	I OUT	N/A	cos	REPEA
50. Hot & cold water available; ad	dequate pressure	•	0			
51A. Plumbing installed; proper b	ackflow devices	•	0			
51B Prohibiting a cross-connect						
o to. I formorating a cross continuo	tion, inspection and servicing system	0	0			
51C. Approved system and clea		<b>⊙</b>		0		
-	nable fixtures, service sink		0	0		_
51C. Approved system and clear	nable fixtures, service sink	•	0	0		
51C. Approved system and clear 52A. Sewage and waste water pr	nable fixtures, service sink roperly disposed ible for cleaning	© ©	0	0		_ _
51C. Approved system and clear 52A. Sewage and waste water pr 52B. Grease traps easily access	nable fixtures, service sink roperly disposed ible for cleaning ablishment waste	© ©	0 0 0			_ _
51C. Approved system and clear 52A. Sewage and waste water pr 52B. Grease traps easily access 52C. Removing mobile food esta	nable fixtures, service sink roperly disposed ible for cleaning ablishment waste	9 9 9	0 0 0 0			
51C. Approved system and clear 52A. Sewage and waste water properly access 52B. Grease traps easily access 52C. Removing mobile food esta 53A. Toilet facilities; properly con	nable fixtures, service sink roperly disposed sible for cleaning ablishment waste structed, supplied, & cleaned	© © © O	0 0 0 0 0			
51C. Approved system and clear 52A. Sewage and waste water pr 52B. Grease traps easily access 52C. Removing mobile food esta 53A. Toilet facilities; properly con 53B. Toilet tissue availability 54. Garbage & refuse properly di Fail Notes   5-501.13 Rec [Th	nable fixtures, service sink roperly disposed sible for cleaning ablishment waste structed, supplied, & cleaned sposed; facilities maintained	©  ©  ©  ©  o  o  o  o  o  dwashing sink in th	0 0 0 0 0			
51C. Approved system and clear 52A. Sewage and waste water pr 52B. Grease traps easily access 52C. Removing mobile food esta 53A. Toilet facilities; properly con 53B. Toilet tissue availability 54. Garbage & refuse properly di Fail Notes   5-501.13 Rec [Th	nable fixtures, service sink roperly disposed sible for cleaning ablishment waste estructed, supplied, & cleaned sposed; facilities maintained septacles ere was no waste receptacle near the hardisposal of paper towels.]	©  ©  ©  ©  o  o  o  o  o  dwashing sink in th	O O O O O O			
51C. Approved system and clear 52A. Sewage and waste water pr 52B. Grease traps easily access 52C. Removing mobile food esta 53A. Toilet facilities; properly con 53B. Toilet tissue availability 54. Garbage & refuse properly di Fail Notes   5-501.13 Rec [Th kitch kitch 55A. Physical facilities installed, s	nable fixtures, service sink roperly disposed sible for cleaning ablishment waste estructed, supplied, & cleaned sposed; facilities maintained septacles ere was no waste receptacle near the hardisposal of paper towels.]	©  ©  ©  ©  o  o  o  dwashing sink in the thandwashing sink fo	O O O O O O O O O O O O O O O O O O O			

Rules and Regulations adopted for use in Massachusetts only.

MESSAM

Inspector

Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63 Food Allergy Awareness Requirements	0	0		

MESSA

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food	Establishment	Inspection	Report -	FDΔ
1 000		II ISDECTION	Lenoir -	$\Gamma D \Lambda$

Insp Date: 10/13/2016

Business ID: 1N2272

Business: Newton North High School

457 Walnut St.

Newton, MA 02460

Inspection: AN000204

Section: 4

Phone: 617-559-6327

Inspector: RS90085 Robin Williams

Reason: 1-Routine Results: No Follow-up

					up.	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of the property of the Commissioner of Health / Action Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in susestablishment permit and cessation of food establishment operations. If aggrieved by this the request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o spensi s orde	onstitu on or r er, vou	tes ar evoca have	n orde ation of the ri	er by the fact to a	ne food a hearing
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecting Risk factors are improper practices or procedures identified as the most prevalent contribingury. Public Health Interventions are control measures to prevent foodborne illnesses of	on R	= repe	at vio	lation		ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				

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Employee nealth /	Responding	to Contamination Events	IN	001	N/O	N/A	COS	REPEAT
Fail Notes	2-501.11	Procedures involving clean-up of vomit and diarrhea [According to the PIC, the only procedures that are in for a vomit and diarrhea accident are to contain the a send the employee home (if the accident was from an employee) and call the custodian. It was not determine what the custodian would do if such an accident occur food establishment shall have procedures for employed follow when responding to vomiting or diarrheal event involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures address the specific actions employees must take to minimize the spread of contamination and the exposure employees, consumers, food, and surfaces to vomitus fecal matter. Discuss what actions will be taken when an event occurs and have a plan in place that is specific section of the code will be applicable for ALL Newton Schools therefore it is HIGHLY recommended to devel plan for all locations. ]	ccident, ned red. A ees to s that thall re of s or s such ffic. w. This					
Good Hygienic Pra	ıctices		] IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use			0	•	0			
Fail Notes	il Notes  2-401.11  *Eating, Drinking, or Using Tobacco [Employee's drinks were observed store with food ingredients and on shelves above prep tables. An employee shall eat and / or drink only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, and unwrapped single-use items cannot result. Employees may drink from closed beverage containers such as cups with caps and straws, caps with openings for hot beverages or sport bottles which do not constantly required opening and closing. Do not drink from bottles. It is HIGHLY recommended to designate and label specific areas for the employee drinks.]							
6B. Preventing	contaminatio	n when tasting	•	0	0			
7. No discharge	from eyes, n	ose, and mouth	•	0	0			
Control of Hands a	s a Vehicle d	f Contamination	] IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clear	& properly v	vashed	•	0	0			
8B. Where to w	ash, hand ar	tiseptics	•	0	0			
<ol><li>No bare hand properly allowed</li></ol>		RTE food or a pre-approved alternative procedure	0	0	0	0		
10A. Adequate h	nandwashing	sinks properly supplied and accessible	0	0				
Fail Notes	5-202.12 (A	Handwashing sink, installation- temperature/ mixing combo [The hand sink hot water temperature located on the service line by the grill was 79*F even after letting water run for a period of time. The hand sink locathe 3-compartment sink originally did not have hot at 100*F and above however was repaired within by the PIC. A handwashing sink shall be equipped provide water at a temperature of at least 100*F the mixing valve or combination faucet.]	he front the hot ted by water minutes d to					

Comarlin Moly

Food Establishment Inspection Report - FDA Control of Hands as a Vehicle of Contamination IN OUT N/O N/A COS REPEAT Fail Notes 5-205.11 Accessibility, Operation and Maintenance [The hand sink located in the elementary prep kitchen was not accessible. After correcting the violation, towards the end of the Inspection, the hand sink was not accessible again (blocked with empty boxes). Prep was still taking place in the kitchen. This appears to be a bad habit. A hand washing sink shall be maintained so that it is accessible at all times for employee use. Avoid storing items such as large trash cans, brooms, crates etc. in front of any hand sink. Hand washing at the designated hand sinks should be encouraged therefore accessible at all times.] 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 Fail Notes 6-301.14 Handwashing signage [A sign or poster was observed not posted at all hand sinks. A sign or poster that notifies food employees to wash their hands shall be provided at all Handwashing Sinks used by food employees and shall be clearly visible to food employees. Post a sign or poster.] Approved Sources OUT N/O N/A COS REPEAT IN 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 0 0 0 0 0 0 0 0 12B. Shipping and receiving frozen food 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 0 0 0 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish 0 

Blow Williams

Protection from Contamination

15A. Food separated & protected

IN

0 0

N/O N/A

0 0

COS REPEAT

Protection from Contamination

IN OUT N/O N/A COS REPEAT

Fail Notes 3-302.11 (A 1&2)

\*Packaged and Unpackaged Food - Separation, Packaging, and Segregation [Raw Turkey Burgers were observed stored above hamburgers in the "Got Milk" refrigerator located on the Cook / Service Line. Store Raw Turkey Burgers below hamburgers. (A) Food shall be protected from cross contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal foods such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked readyto-eat food; (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (c) Preparing each type of food at different times or in separate areas (3) Properly cleaning and sanitizing equipment and utensils (4-602.11(A) and § 4-703.11); (4) Storing the food in packages, covered containers, or wrappings; Separating fruits and vegetables, before they are washed ]

15B. Cleaning equip/utensils/food containers

0	0	0	0	

16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above

0	•	0	

Fail Notes 4-501.114 (A-E, F 1&2)

Chemical Sanitization - Temperature, pH, Concentration and Hardness [Some red sanitizer buckets were observed with a concentration less than 150 ppm. Maintain QAC 146 sanitizer concentration between 150 - 400 ppm (according to the chemical manufacturer label). Change the solution when the concentration is not within that range.]

Emanle Williams

Food Establishment Inspection Report - FDA IN OUT N/O N/A COS REPEAT Protection from Contamination Fail Notes 4-703.11 \*Methods of Sanitization - Hot Water and Chemical [An employee was observed ware washing at the 3-compartment sink. When the equipment was placed in the sanitizing solution, it was not COMPLETELY IMMERSED. Train the employees to completely submerge the wares / equipment so that all areas are exposed to the QAC sanitizer. Additionally, in conversation with another employee working in the elementary kitchen, the equipment does not remain in the sanitizing solution for the required sixty (60) seconds prior to air drying. Training was provided. Always follow the instructions on the sanitizer label for the appropriate "Contact Time". Continue to train the entire staff.] 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 equip., utensils 0 0 17. Proper disposition of returned, previously served reconditions, & unsafe food OUT N/O N/A COS REPEAT Time/Temperature Control for Safety Food (TCS Food) IN

0

0

0 0

Commenter with month

18A. Proper cooking time & temperatures

Time/Temperatur	10 AT 10 AT 1	Food Establishment Inspection Report		NI/A	000	DEDEAT
Time/Temperatur Fail Notes	e Control for Safety 3-401.11 (A, B2)	*Raw Animal Foods - Cooking [The employee cooking raw animal products on the grill was not observed testing the internal cooking temperature. When asked how does he tell if the product is cooked, his answer was he uses touch and if there is no liquid coming from the product. When a turkey burger was tested as it came off the grill, the internal temperature observed was 158*F. The internal temperature of Hamburgers / Cheeseburgers = 155*F for 15 seconds and Turkey Burgers - 165*F for 15 seconds. A food thermometer and / or T-sticks should be used to verify the cooking temperature. The following are the Proper Cooking Time & Temperature Requirements for TCS Foods: Raw animal foods such as Eggs, Fish, Meat, Poultry, and Foods containing these Raw Animal Foods, shall be cooked to heat all parts of the food to an temperature and for a time that complies with one of the following methods based on the food that is being cooked: Raw Eggs (broken for on request for immediate service) = 145*F or above for 15 seconds.  Comminuted Meat or Fish, Raw Eggs (not for immediate service), Comminuted Meat on a Child's Menu = 155*F or above for 15 seconds.  Whole Meat Roasts (Beef, Corned Beef, Lamb, Pork, Cured Pork Roast, Formed Roasts) = 130*F or above 112 minutes [or as specified in the FDA 2013 Food Code Chart 3-401.11(B)].  Poultry, Stuffed Fish / Meat / Pork / Poultry / Ratites / Pasta or Stuffing containing Fish, Meat, Poultry, or Ratites = 165*F or above for 15 seconds.  Whole-Muscle, Intact Beef Steaks = Cooked to a surface temperature = 145*F on top and bottom and a cooked Color change is achieved on all external surfaces.  Raw Animal Foods Cooked in a Microwave = 165*F or above [Rotated, Stirred, Covered - Let Stand for two (2) minutes after cooking].  All other Raw Animal Foods = 145*F or above 15		N/A	cos	REPEAT
	-	seconds. ]				

18B. Whole meat cooking and serving, storing	0	0	0	0	
18C. Microwave cooking of raw animal foods	0	0	0	0	
19. Proper reheating procedures for hot holding	0	0	0	0	
20. Proper cooling time & temperatures	0	0	0	0	
21. Proper hot holding temperatures	0	0	0	0	

Effer Williams

Time/Temperature	Control for Safe	ty Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes	3-501.16 (A)	*Hot TCS foods Maintained at or Above 135oF, A. whole meat roasts (130F and above) [Chicken Sandwiches located on the Front Service in the Hot Box were observed with internal temper of 100*F - 125*F. The Chicken Sandwiches locate back Hot Box were observed with an internal temper of 120*F. Tater Tots located on the Grill on the Service Line were observed with an internal temper of 103*F. Except during preparation, cooking, or or when time is used as the public health control, (Time / Temperature Control for Safety Food) Food be maintained at 135*F or above.]	e Line ratures ed in perature ront erature cooling, TCS	,				
22. Proper cold holding temperatures		0	0	0	0			
Fail Notes	3-501.16(A2 &E	*Cold PHFs Maintained at or Below 41oF- als pertains to untreated eggs (45F) [The internal temperatures of TCS Foods local the Salad Bar were observed with internal temperatures between 48*F - 54*F. All TCS I should be pre-chilled in the walk-in PRIOR to them in the Salad Bar refrigerator unit. Have evaluated. If at any time a unit is found to not operate properly, take Corrective Action. This consist of setting up an ice bath. When setting an ice bath, the container with the ice should larger than the food containers that are place bath. The ice and water should completely suffice than the food containers that are place bath. The ice and water should completely suffice food containers. Another alternative to man ice bath is to purchase and use cold master These pans have a built-in material that freez when stored in the freezer therefore creating instant ice bath. Maintain the internal temperature of the sobserved in the set procedure, revise the pital long term corrective action is in place. It staff. The employees were unsure what time tems were placed in the unit however all items removed after the lunch period. The unit should be used until an internal temperature of TCS can be maintained at 41*F and below.	ated on Foods placing the unit t s could ng up be in the urround aking er pans. es an ature of review in issue lan so rain the the s will be uld not					
23. Proper Date	Marking		0	0	0	0		

Blow Williams

Time/Temperature	Control for	Safety	Food	(TCS	Food)

IN OUT N/O N/A COS REPEAT

Fail Notes

3-501.17 Date marking: RTE, TCS

[Not all refrigerated RTE TCS Foods were observed with clearly marked dates. According to the PIC, Day Dots will be used however the system is not yet up and running. Since there was so much confusion on the prepping of the Pasta, it is HIGHLY suggested to implement the Date Marking System ASAP and train the staff on the procedures. Refrigerated RTE TCS Foods prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41\*F or less for a maximum of seven (7) days. The day of preparation shall be counted as day one (1) Refrigerated RTE TCS Food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 14 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations. The day or date marked by the food establishment may not exceed a manufacturer's use-by date based on food safety. A refrigerated RTE TCS Food ingredient or a portion of a refrigerated, RTE, TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliestprepared or first-prepared ingredient. A date marking system may include: 1) Using a method approved by the Regulatory Authority for refrigerated, RTE, TCS Food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine; 2) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded; 4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the Regulatory Authority upon request.]

23B. TCS Foods Disposition	0	0	•	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		•		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		•		
26B. Reservice of foods	0	0		•		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		

Charly wells

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Food Establishment Inspection Report - FDA Chemical IN OUT N/O N/A COS REPEAT Fail Notes 7-102.11 \*Common Name - Working Containers [A chemical spray bottle was observed not labeled. Another spray bottle was labeled "Sanitizer" however had a orange color liquid in it. Both bottles were located by the dish machine. Both spray bottles were removed. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Label all containers / spray bottles. Be sure the chemical in the bottle matches the name on the working container (bottle). Corrected. Review chemical use and the importance of reading labels on bottles with the entire staff.] 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 storage Fail Notes 7-201.11 \*Separation - Storage [A chemical spray bottle (orange force) was observed stored right next to food contact equipment on the lower shelf of the prep table in the elementary prep kitchen. Another spray bottle (sanitizer) was observed stored on a shelf located on the Front Service Line next to a box of open gloves. Poisonous or toxic materials (chemicals) shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-use items by: (A) Separating by spacing or partitioning, and (B) Locating the poisonous or toxic materials (chemicals) in an area that is not above food, equipment, utensils, linens, and single-use items. This does not apply to equipment and utensil cleaners and sanitizers that are stored in ware washing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-use items. The bottle was moved.] 7-204.11 \*Sanitizers, Criteria - Chemicals [The sanitizer concentration in one red bucket was above 400 ppm (QAC 146). QAC 146 concentration range is 150 -400 ppm according to the manufacturers label. Read the label on the chemical bottle and mix the solution according to the manufacturer's instructions. It is recommended to mix the concentration to 300 ppm. It is advised to wet the wiping cloths PRIOR to placing them in the buckets so that the cloths do not absorb the chemical therefore lowering the sanitizer concentration. 1 28C. Conditions of Use: law 0 0 Conformance with Approved Procedures IN OUT N/O N/A COS REPEAT O 0 29A. Compliance with variance, specialized process, & HACCP plan 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures 29C. When HACCP plan is required 0 0 0 **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

(Fram William)

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			•	•					
5	Safe Food and W	ater		IN	OUT	N/O	N/A	cos	REPEAT
	30. Pasteurized	d eggs used who	ere required	•	0				
	31A. Water & id	ce from approve	d source	•	0				
	31B. Sampling	, alternative wa	ter supply	0	0		0		
	31C. Sampling	report		0	0		0		
	32. Variance of	tained for spec	ialized processing methods	0	0		0		
F	ood Temperature	e Control		IN	OUT	N/O	N/A	cos	REPEAT
	33A. Proper co	oling methods u	sed; adequate equipment for temperature control	0	•				
	Fail Notes	3-501.15 (A)	Cooling Methods for TCS foods [Upon arrival, employees were observed preparing Wraps and Pasta in the elementary kitchen. The intemperature of the Penne Pasta was observed bethe 49*F - 53*F. According to the Chef's (Patrick and Dwyane) some Pasta was cooked the day prior and some that morning. There was A LOT of confusion surrounding the Pasta prep. Towards the end of the Inspection, during the exit interview, several tins of was observed sitting at room temperature. The integrature was observed 59*F. Best Practice for prepping food would be to: Remove a small portion food from temperature control only when it will be immediately prepped. After prepping, place the food back under temperature control. At this time, it appeting the elementary food prep is not an organized proce is HIGHLY recommended to conduct a study on prepping, cooling and the amount of time it takes to perform each. Logs are a great way of evaluating a system to determine if it meets the requirements of code. When cooling foods, use one or more of the following acceptable methods based on the type of being cooled: 1) Place food in shallow pans 2) Separate food into smaller or thinner portions 3) Larapid cooling equipment such ice wands, blast chilles Stir the food in a container placed in an ice water by Use containers that facilitates the heat transfer 6) ice as an ingredient, or other effective methods. Ar the food in the equipment to provide maximum head transfer through the container walls. Avoid covering foods until they are thoroughly cooled. Try to use to shelf in the walk-in refrigerators for cooling. Cooker Foods shall be cooled: 1) Within two (2) hours from 135*F to 70*F and 2) within total of six (6) hours from 135*F to 41*F or less. If items are prepared from ambient temperatures such as tuna fish, cool to 41* within four (4) hours or less.]	veen  e Pasta rmal of dears ss. It the food seers 4) Add range The top					
	33B. Frozen fo	od		0	0				
	34. Plant food p		•	•	0		0		
	35. Approved th			0	0	0	0		
	36A. Thermome	•		<b>⊙</b>	0				
	36B. Thermom	eters function p	roperly	⊚	0				

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Food Identification	n			IN	OUT	cos	REPEAT
37A. Food prop	perly labeled;	; origi	nal container	0	•		
Fail Notes	3-302.12	[No we ren sha	od Storage Containers Identified with Common Name of Food of all working containers / squeeze bottles holding food or ingra- re not labeled. Working containers of food / ingredients that a noved from their original packages for use, such as oils, salt e- all be identified with the common name of the food. Label all natainers, bins and squeeze bottles.]	edients re			
37B. Food lab	els, labeling	of ing	redients	0	0		
Fail Notes	3-602.11 (1	B5)	*Labeling of major food allergen [Some food items such as Tuna Salad, packaged and availated self-service, was observed not labeled with ingredients (more just Tuna was observed in the mixture). Food packaged in a establishment shall be labeled to include the following inform. The common name of the food, if made from more than two ingredients, a list of ingredients and sub-ingredients in descendence of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, the quantity of contents, the name and place of business of the manufacturer, packer, or distributor, and the major food allerges.	e than a food nation: ending the net			
Prevention of Foo	d Contamina	ation		IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & ani	imals	not present	0	0		
Fail Notes	6-501.112	[A ma roo the	emoving dead or trapped birds, insects, rodents and other pes mouse, still alive was observed on a glue board located by the achine. Check the traps daily. Dead or trapped birds, insects, dents, and other pests shall be removed from control devices be premises at a frequency that prevents their accumulation, composition, or the attraction of pests.]	e dish			
38B. Handling	prohibition,	contro	olling pests, prohibiting animals	•	0		
39A. Contamin	ation prevent	ted di	uring food storage	0	•		
Fail Notes	3-305.14	[Th ope pre sou pro est	od Preparation  e double doors to the elementary prep kitchen were observed  ened during the entire Inspection and during food prep. During  paration, unpackaged food shall be protected from environme urces of contamination. Keep the doors closed so that the food tected and to prevent individuals who are not necessary to the ablishment operation from entering the food preparation area, rage and ware washing areas.]	g ental d is e food			
39B. Food disp	olay; ice used	d as a	an exterior coolant prohibited as an ingredient	0	0		
Fail Notes	3-306.11	[So wer sha ser	od Display-Preventing Contamination by Consumers ime garnishes located on the Front Service Line (by the Burge re observed not protected against contamination. Food on dis all be protected from contamination by the use of packaging; c vice line, or salad bar food guards; display cases; or other effe ans.]	splay ounter,			
39C. Consume	er self-service	е оре	rations- utensils and monitoring	0	0		

Edward Mely

		FC	od Establishment Inspection Report - Fl	JA			
Prevention of Foo	d Contamina	ition		IN	OUT	cos	REPEAT
Fail Notes	3-306.13 (1	[T] ute Ea dis	onsumer Self-Service Operations he Rolls located on the Salad Bar were observed without a ensil. Consumer self-service operations for RTE (Ready-to t) Foods shall be provided with suitable utensils or effective spensing methods that protect the food from contamination ways provide a suitable utensil. Corrected.]	o- ve			
40A. Personal	cleanliness-	prohibition	jewelry	0	0		
Fail Notes	2-303.11	[An emp watch. I food, foo	on-Jewelry loyee serving food on the service line was observed wean Except for a plain ring such as a wedding band, while prep od employees may not wear jewelry including medical ion jewelry on their arms and hands.]				
40B. Maintena	nce of finger	nails		•	0		
41. Wiping cloth	ns; properly (	used and s	stored	•	0		
42A. Washing F	Produce - fol	lowing che	mical manufacturers label	•	0		
42B. Washing p	oroduce			0	0		
42C. Washing	oroduce- che	micals		0	0		
Proper Use of Ute	nsils			IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	stored		0	•		
Fail Notes	3-304.12	[The ice machine utensil ir handle a can be copreparate and sanivelocity the utenscontaine	Itensils, Between-Use Storage machine scoop was observed stored on top of the ice . During pauses in food preparation, store the dispensing on one of the following approved manners: In the food with above the top of the food and container / or in equipment the losed such as bins of sugar etc., on a clean portion of the ion table or cooking equipment only if the equipment is cleatized at least every four (4) hours, In running water of suffice flush particulates to the drain, In a clean, protected local such as an ice scoop are used with non TCS foods, or or of water if the water is maintained at 135*F and above. It is to the water of the water is maintained at 135.	the hat food eaned icient of the land if In a Do			
44. Utensils, eq	uipment & lii	nens; prop	erly stored, dried, and handled	0	•		
Fail Notes	4-903.11 (/	4-B & D)	Equipment, Utensils, Linens and Single-Service and Sin Use Articles-Storing [A splash guard was not observed on the left side of the sink located in the elementary prep kitchen next to the "Sanitized" side drain board. Place splash guard on the side of the hand sink. If it is decided to change the Was Rinse, Sanitize direction (presently operates from right t from left to right (so that the Wash compartment is next hand sink), then a splash guard would not be necessary Cleaned equipment and utensils, laundered linens, and single-service and single-use items (to go containers) sl be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at 6 inches above the floor. Clean equipment and utensils be stored in a self-draining position that allows air drying covered or inverted.]	hand e left sh, to left) to the /. hall least shall			
45A. Single-us	e/ single sen	vice article	s properly stored and used, required	0	0		

Consilled well

_				-ood Establishment Inspection Report -	╧	JΑ			
P	roper Use of Ute	nsils				IN	OUT	cos	REPEAT
	45B. Single-use contamination	e/service art	ticles us	e limitation, kitchenware and tableware preventing		0	0		
50	Fail Notes	4-903.11 (.	A&C)	Equipment, Utensils, Linens and Single-Service and Sin Articles-Storing [Some single-use items located in the dry storage room the top shelf on the elementary prep line were observed stored upside down and / or protected against potential contamination. Additionally, the plastic cups available is service of water were not stored upside down. Single-sand single-use items shall be stored in a clean, dry local where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor and the original protective package or stored by using other that afford protection from contamination. Since single-items are not designed to be cleaned and re-used; there they must be properly stored and protected to prevent the possible contamination.]	and d not for se service ation; d kep mea use efore	on elf- ce ot in			
	46. Gloves used	d properly				0	0		
U	tensils, Equipme	nt and Vend	ling			IN	OUT	cos	REPEAT
	47A. Food & no	n-food conta	act surf	ces cleanable		•	0		
	47B. Food cont service	tact surfaces	s /utens	ls cleanability, molluscan shellfish tanks, consumer self-		0	0		
	47C. Properly of shellfish tanks	designed cha	aracteri	tics: food and non-food contact surfaces, molluscan		0	0		
	48A. Warewash	ing facilities	: install	ed, maintained, & used; test strips		0	•		
	Fail Notes	4-302.13	[An irr availa irreve readil Obtail tempe	erature measuring devices, manual warewashing eversible registering temperature indicator was not provi- ole. In hot water mechanical ware washing operations, a sible registering temperature indicator shall be provided accessible for measuring the utensil surface temperatur and use 160*F Thermolabels or an irreversible registeri- rature indicator. Test the machine at least daily. A sour plabels is: www.paperthermometer.com]	an and re. ing				
	48B. Operation	ai warewasi	hing ma	chines		0	•		
	Fail Notes	4-501.16	[The ware clean water not a not be wiping and a thaw	vashing Sinks, Use Limitation collowing sign was observed on several sinks that are used the same of the sink of t	hing, inking igns nk m to wa l befo roduc	g are ay ash ore e or			
	49. Non-food co	ntact surfac	es clea	1		0	•		
	Fail Notes	4-601.11 (L	B&C)	*Equipment, Food-Contact Surfaces, Nonfood-Contact s and Utensils [The inside area of the milk chest(s) were observed sligi Nonfood-contact surfaces of equipment shall be cleaned frequency necessary to preclude accumulation of soil re	htly d d at a	irty.			

Enselled moles

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Physical Facilities	5		IN	OUT	N/A	cos	REPEAT
50. Hot & cold	water availabl	e; adequate pressure	0	0			
51A. Plumbing	installed; prop	per backflow devices	0	0			
51B. Prohibitir	ng a cross-con	nection, inspection and servicing system	0	0			
51C. Approve	d system and	cleanable fixtures, service sink	0	0	0		
52A. Sewage a	and waste wat	er properly disposed	•	0			
52B. Grease t	raps easily ac	cessible for cleaning	•	0			
52C. Removin	g mobile food	establishment waste	0	0	0		
53A. Toilet fac	ilities; properly	constructed, supplied, & cleaned	0	0			
53B. Toilet tiss	sue availability	•	0	0			
54. Garbage &	refuse proper	ly disposed; facilities maintained	0	0			
55A. Physical f	facilities install	ed, maintained, & clean	0	•			
Fail Notes	6-501.113	Storing maintenance tools; brooms and mops [Some brooms etc. were observed stored by the hand sink located by the 3-compartment sink. Maintenance tools such brooms, mops, vacuum cleaners, and similar items shall be stored so they do not contaminate food, equipment, utensils linens, and single-use items and in an orderly manner that facilitates cleaning the area used for storing the maintenance tools. Corrected.]	5,				
	6-501.114	Maintaining Premises, Unnecessary Items and Litter [Some areas of the Kitchen / Elementary Prep appeared cluttered with items that "may" not be necessary / used in the Food Operation. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.]	re				
	6-501.12	Cleaning, Frequency and Restrictions [The following were observed dirty: The walk-in refrigerator ceiling (dusty) and The physical facilities shall be cleaned as often as necessary to keep them clean. Rodent droppings o observed on the floor in the dry storage room. Rodent drop shall be cleaned up frequently using a strong solution. Avoi sweeping the droppings. If after cleaning more droppings a observed, this is a sign that there is still an active problem. cleaning observe the areas for new droppings.]	s were pings id re				
55B. Private ho	mes and living	g or sleeping quarters, use prohibition	0	0			
56. Adequate v	entilation & lig	hting; designated areas used	0	0			
ASSACHUSETTS	ONLY REGUL	ATIONS					
les and Regulation	ns adopted for	use in Massachusetts only.					
Facilities				IN	OUT	cos	REPEAT
57A. Catering				0	0		
57B. When pla	ıns are review	ed, prerequisite for operations- valid permit		0	0		
57C. Contents	of plans and s	specifications, preoperational inspections		0	0		

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#### Food Establishment Inspection Report - FDA Facilities OUT COS REPEAT 0 0 58. Mobile Food Operations 0 59. Temporary Food Establishments 0 60. Residential Kitchens 0 0 Procedures OUT COS REPEAT IN 0 0 61. Anti-choking Procedures 0 0 62. Tobacco Products: Notice and Sale 0 63. Food Allergy Awareness Requirements 0

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# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/16/2017 Bus	Insp	Date:	10/16/2017	Bus
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usiness ID: 1N2272

Business: Newton North High School

457 Walnut St.

Newton, MA 02460

Inspection: CN000351

Section: 4

Phone: 559-6327

Inspector: 1N11121 Derek Kwok

Reason: 1-Routine Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of the second code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in successablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent o pensi s orde	onstitu on or r r, you	tes ar evoca have	ordention of the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Persor	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation	ı	
Risk factors are improper practices or procedures identified as the most prevalent contri injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	•	0			

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Food Establishment Inspection Report - FDA IN OUT N/O N/A COS REPEAT Good Hygienic Practices Fail Notes 2-401.11 \*Eating, Drinking, or Using Tobacco [Drinks were observed on prep tables in the kitchen. An employee shall eat and / or drink only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, and unwrapped single-use items cannot result. Employees may drink from closed beverage containers such as cups with caps and straws, caps with openings for hot beverages or sport bottles which do not constantly required opening and closing. Do not drink from bottles. It is HIGHLY recommended to designate and label specific areas for the employee drinks. There is a designated area for employee drinks but drinks were observed on multiple shelves in this area. Have the employees use the bottom shelf for their drinks. ] 0 6B. Preventing contamination when tasting 0 0 0 7. No discharge from eyes, nose, and mouth COS REPEAT Control of Hands as a Vehicle of Contamination IN N/O N/A 0 O 0 8A. Hands clean & properly washed 8B. Where to wash, hand antiseptics 0 0 0 0 П 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 properly allowed 0  $\square$ 0 10A. Adequate handwashing sinks properly supplied and accessible Fail Notes 5-205.11 Accessibility, Operation and Maintenance [The handsink in the elementary school prep kitchen was blocked by two trash barrels. A hand washing sink shall be maintained so that it is accessible at all times for employee use. A hand washing sink may not be used for purposes other than handwashing. Facilities must be maintained in a condition that promotes handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Sinks used for food preparation and ware washing can become sources of contamination if used as handwashing facilities by employees returning from the toilet or from duties which have contaminated their hands.]  $\square$ 10B. Handwashing sinks accesible with proper signage, handwashing aids O 0 Fail Notes 6-301.14 Handwashing signage [A sign or poster was observed not posted at all hand sinks. A sign or poster that notifies food employees to wash their hands shall be provided at all Handwashing Sinks used by

employees. Tost a sign or poster.j						
Approved Sources	] IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	•	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		

food employees and shall be clearly visible to food

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		F	ood Establishment Inspection Re	port	- FD	Α			
Approved Sources	s			IN	OUT	N/O	N/A	cos	REPEAT
12A. Food rece	ived at proper te	mpe	rature	0	0	0	0		
12B. Shipping a	and receiving from	zen f	ood	0	0	0	0		
13. Food in goo	od condition, hon-	estly	presented, safe, & unadulterated	•	0				
13B. Food pack	kage integrity			•	0				
14A. Required	records available	e: she	ellstock tags, parasite destruction	0	0	0	0		
14B. Missing s	hellstock tags, de	estru	ction	0	0	0	•		
14C. Parasite d	lestruction- storin	ng ra	w/partially cooked fish	0	0	0	0		
Protection from Co	ontamination			IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	arated & protecte	ed		0	0	0	0		
Fail Notes	3-304.15 (A)	[An touch their will task with disconnected on perimental back was han	ves, use limitation- one task/ contaminated employee was observed touching a raw burger thed a RTE item without changing gloves or war hands. Employee was educated by inspector ams. Single-use gloves shall be used for only of such as working with Ready-to-Eat (RTE) Food Raw Animal Food, used for no other purpose, arded when damaged or soiled, or when interruit in the operation. Hands shall be clean before ning clean gloves. When gloves have been worded of time, sweat builds up that could contain teria. Train the entire staff. Be sure all Manageing an example for the employees by frequently hing their hands as well when prepping and / ordling food.]	shing ine d or and ptions n for a rs are					
•	equip/utensils/foo			0	0	Ō	0		
Fail Notes	3-302.11 (A 3-8		Cleaning equipment/utensils, storing, cleaning hermetically sealed containers, storing damage foods, separating fruits and vegetables before washing (Unwashed Produce (tomatoes in walkin) were observed stored above washed Produce and R to-Eat (RTE) Foods. Foods shall be protected contamination by separating fruits and vegetable before they are washed from Ready-to-Eat Foo	eady- from les,					
16A. Food-cont	act surfaces: cle	aned	& sanitized immersion 171° F and above	•	0		0		
16B. Food con	tact surfaces clea	aned	and sanitized NMT 194° F, NLT 180° F	0	0		0		
Fail Notes	4-501.112	Sai [Th lea: use In a hot not san wap	chanical Warewashing Equipment - Hot Water nitization Temperatures e dishmachine was not reaching a temperature st 160*F at the plate. Have the machine service the 3-bay until it reahes at least 160*F at the parameter mechanical operation, the temperature of the tall water sanitizing rinse as it enters the manifold be more than 194*F, or less than 180*F. When itizing rinse temperature exceeds 194*F at the nifold, the water becomes volatile and begins to orize reducing its ability to convey sufficient her paril our focal.	d and late. resh may n the			>		

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Food Establishment Inspection Report - FDA **Protection from Contamination** IN OUT N/O N/A COS REPEAT Fail Notes 4-601.11 (A) \*Equipment, Food-Contact Surfaces, and Utensils Clean [The can openers in the kitchen and elementary school prep area were observed dirty. Clean. Equipment foodcontact surfaces and utensils shall be clean to sight and touch.] 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT IN 18A. Proper cooking time & temperatures 0 0 0 0 0 18B. Whole meat cooking and serving, storing 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 20. Proper cooling time & temperatures 0 О 0 0 21. Proper hot holding temperatures 0 0 ablaFail Notes 3-501.16 (A) \*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) [Foods in the hot holding unit at the burrito station were between 129-133\*F. Except during preparation, cooking, or cooling, or when time is used as the public health control, TCS (Time / Temperature Control for Safety Food) Food shall be maintained at 135\*F or above.]  $\square$ 22. Proper cold holding temperatures 0 0 0 Fail Notes 3-501.16(A2 &B) \*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) The following TCS (Time / Temperature Control for Safety Food) foods had the following internal temperatures: Cold cuts, sliced tomatoes, and cheese in the sandwich area were between 48-50\*F. Salsa on ice 51.2\*F on customer side by the burrito area. Pepperoni 44.6\*F and cheese 45.3\*F in unit across from sandwich area. In the self serve salad area, olives 43\*F, pasta 69-72.7 \*F, and eggs 52.3\*F. Yogurt by the salad bar was 46\*F. Teriyaki sauce was observed out at room temp even though the label states to refrigerate after opening (thrown away). All foods above temperature (except teriyaki sauce) were recently prepared and placed in units. There was a log that had a few temps above 41 when employees placed food items in refrigeration units, educate and train employees in corrective actions. Maintain the internal temperature of TCS Foods at 41\*F and below.] 23. Proper Date Marking 23B, TCS Foods Disposition 0 0 24A. Time as a public health control: procedures

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211		Food Establishment Inspection Re	port	- FD	Α				
Time/Temperature	Control for	Safety Food (TCS Food)	IN			N/A	cos	REPEAT	
24B. Time as a	public healtl	n control: temperatures & discarding food	0	0	0	0			
24C. Time as a	public healt	n control: highly susceptible population (HSP)	0	0	0	0			
Consumer Advisor	ry		IN	OUT	N/O	N/A	cos	REPEAT	
25. Consumer a	advisory prov	rided for raw or undercooked foods	0	0		0			
Highly Susceptible	Populations	(HSP)	IN	OUT	N/O	N/A	cos	REPEAT	
26A. Pasteurize	ed foods use	d; prohibited foods not offered	0	0		•			
26B. Reservice	of foods		0	0		•			
Chemical			IN	OUT	N/O	N/A	cos	REPEAT	
27. Food additiv	es: approve	d and properly used	0	0		0			
28A. Toxic subs	stances iden	tified, stored and used	0	•		0		$\square$	
28B. Poisonous	s materials, s	*Common Name - Working Containers [A chemical spray bottle by the slicer was observed wi a label. Working containers used for storing chemicals as cleaners and sanitizers taken from bulk supplies sh clearly and individually identified with the common nam the material. Label all containers / spray bottles. Be s the chemical in the bottle matches the name on the wo container (bottle).] sanitizers, additives, medicines restriction, separation,	such all be ne of ure	<b>©</b>		0		Ø	
storage	2								
Fail Notes	7-201.11	*Separation - Storage [Chemical spray bottles were observed stored next to and food equipment (on table right next to the slicer ar next to the prep sink across from the stoves). Poisond toxic materials (chemicals) shall be stored so they can contaminate food, equipment, utensils, linens, and sing use items by: (A) Separating by spacing or partitioning (B) Locating the poisonous or toxic materials (chemical an area that is not above food, equipment, utensils, linend single-use items. This does not apply to equipment utensil cleaners and sanitizers that are stored in ware washing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-use items.]	nd us or not gle- , and ls) in ens,						
	7-204.11	*Sanitizers, Criteria - Chemicals [An employee made a bucket of sanitizer, but the concentration was too high (above 400- QAC). Training provided. Always follow the mixing (concentration) instructions on the chemical bottle label. More is not b More could be toxic. Use the test papers to measure to concentration. Have the color chart available so that employees can compare the test results.]	etter.						
28C. Conditions	s of Use: law		0	0		0			
Conformance with	Approved P	rocedures	IN	OUT	N/O	N/A	cos	REPEAT	
29A. Complianc	e with variar	ce, specialized process, & HACCP plan	0	0		0			
29B. Treating ju		0	0		0				

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,-			Food Establishment Inspection R	eport	- FD	Α			
C	Conformance wit	h Approved Proc	edures	IN	OUT	N/O	N/A	cos	REPEAT
	29C. When H	ACCP plan is red	uired	0	0		0		
GO	OD RETAIL PRA	CTICES							
Good:		es are preventati	ve measures to control the addition of pathogens,	chemic	als, an	d phy	sical	objects	s into
IN =	In compliance	OUT = not in co	mpliance COS - corrected on -site during inspec	tion R	EPEA	T = re	peat v	violatio	n
5	Safe Food and V	Vater		IN	OUT	N/O	N/A	cos	REPEAT
	30. Pasteurize	ed eggs used wh	ere required	•	0				
	31A. Water &	ice from approve	source	0	0				
	31B. Sampling	g, alternative wat	er supply	0	0		0		
	31C. Samplin	g report		0	0		0		
	32. Variance o	btained for speci	alized processing methods	0	0_		•		
F	ood Temperatu	re Control		IN	OUT	N/O	N/A	cos	REPEAT
	33A. Proper co	ooling methods u	sed; adequate equipment for temperature control	,, 0	0				$\square$
÷.	31A. Water & ice from approved source 31B. Sampling, alternative water supply 31C. Sampling report 32. Variance obtained for specialized processing methods  Food Temperature Control  33A. Proper cooling methods used; adequate equipment for temperature control  Fail Notes  3-501.15 (A)  Cooling Methods for TCS foods [There were a few food items that were cooling in the kitchen walkin refrigerator. These items were made le than two hours earlier and were covered. Temps were between 73-76°F. When cooling foods, use one or must of the following acceptable methods based on the typ food being cooled: 1) Place food in shallow pans; 2 Separate food into smaller or thinner portions; 3) Use rapid cooling equipment such ice wands, blast chillers  4) Stir the food in a container placed in an ice water bath; 5) Use containers that facilitates the heat trans 6) Add ice as an ingredient, or other effective method Arrange the food in the equipment to provide maximus heat transfer through the container walls. Avoid cover foods until they are thoroughly cooled. Try to use the shelf in the walk-in refrigerators for cooling. Cooked Foods shall be cooled: 1) Within two (2) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to 70°F; and 2) within total of six (6) hours from 135°F to								
	33B. Frozen f	ood	is designed to cool the food to acceptable tempera quickly by using very low temperatures and high re	atures	0				

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Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Food Temperature Control IN O 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 0 36B. Thermometers function properly 0 Food Identification IN **OUT COS REPEAT** 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients **Prevention of Food Contamination** IN **OUT COS REPEAT** 0 38A. Insects, rodents, & animals not present 0 Fail Notes 6-202.15 Outer Openings, Protected [A door was observed opened that lead to a hallway used by students. Keep door closed. As a suggestion, put the automatic door closer back on. ] 6-501.111 (A, B, D) \*Controlling Pests [There were a lot of flies observed by the ware washing area. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies; inspecting the premises for evidence of pests; using methods, if pests are found, such as trapping devices etc.; and eliminate harborage conditions.] 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 39A. Contamination prevented during food storage 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 40B. Maintenance of fingernails 0 0 0 0 41. Wiping cloths; properly used and stored

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Prevention of Foo	d Contamina	ation	IN	OUT	cos	REPEAT
Fail Notes 3-304.		Wiping Cloths, Use Limitation [Numerous wiping cloths were observed being stored on prep table and equipment. Wiping cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sand solution at a concentration specified by the manufacturer (read the label). Wiping cloths used for surfaces in contact with raw animal shall be kept separate from cloths used for other purposes. Contact of chemical sanitizing solution in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner the prevents contamination of food, equipment, utensils, linens, and so service items (to-go containers). If a surface needs to be wipe from crumbs or ingredients (not allergens or raw meats - to remove allergens, soapy water MUST be used) use a disposable paper to Use once and dispose. Avoid using wiping cloths under cutting boards. Using a paper towel is acceptable to use to cover food hoplastic wrap is recommended.	r itizer foods iners nat ingle- m wel. ards			
	-	Soiled wiping cloths, especially when moist, can become breeding grounds for pathogens that could be transferred to food. Wiping clothed with organic material can overcome the effectiveness of, an neutralize, the sanitizer. The sanitizing solution must be changed needed to minimize the accumulation of organic material and sust proper concentration. Proper sanitizer concentration should be enby checking the solution periodically with an appropriate chemical kit.]	oths ad as ain sured			
42A. Washing F	Produce - fol	lowing chemical manufacturers label	0	0		
42B. Washing	oroduce		0	0		
42C. Washing	oroduce- che	emicals	0	0		
Proper Use of Ute	nsils		IN	OUT	cos	REPEAT
43. In-use uten:	sils: properly	stored	0	0		

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# Food Establishment Inspection Report - FDA IN OUT COS REPEAT

Proper Use of Ute	nsils	] IN	OUT	cos	REPEAT
Fail Notes	3-304.12 In-Use Utensils, Between-Use Storage [The ice scoop in the elementary prep area was observed in the Store scoop handle above the ice or in its holder. Some scoops salad bar was observed in the food product. Ensure that an emp monitors the salad bar and scoops. During pauses in food prepa store the dispensing utensil in one of the following approved mad In the food with the handle above the top of the food and contair in equipment that can be closed such as bins of sugar etc., on a portion of the food preparation table or cooking equipment only i equipment is cleaned and sanitized at least every four (4) hours, running water of sufficient velocity to flush particulates to the dra clean, protected location if the utensil such as an ice scoop are with non TCS foods, or In a container of water if the water is mad at 135°F and above. Do not use ice water. Do not store knives wedged between equipment. Avoid using containers and equipm without handles. Use utensils with handles instead.	at the loyee ration, nners: ner / or clean f the in, In a used intained	1		
	Once a food employee begins to use a utensil such as a ladle, s knife, that has been previously cleaned and sanitize, it is considin-use utensil. In use utensil, used on a continuous or intermitter during preparation or dispensing, must be cleaned and sanitized schedule that precludes the growth of pathogens that may have introduced onto utensil surfaces. In-use utensils may be safely s hot water maintained at 135*F or above during intermittent use the microbial growth is controlled at such temperatures.]	ered an at basis on a been tored ir	,		
44. Utensils, eq	uipment & linens; properly stored, dried, and handled	0	•		
Fail Notes	4-903.11 (A-B & D)  Equipment, Utensils, Linens and Single-Service and S Use Articles-Storing [Not all single-use items (to go / disposable) were obs stored upside down in the kitchen and elementary pre Plastic cups at the water dispenser were observed fac Ensure that they are inverted. Single-service and sing items shall be stored in a clean, dry location; where th not exposed to splash, dust, or other contamination; a least 6 inches above the floor and kept in the original protective package or stored by using other means the afford protection from contamination. Since single-us are not designed to be cleaned and re-used; therefore must be properly stored and protected to prevent from possible contamination.]	erved p area. ing up. le-use ey are nd at at e items			
45A. Single-us	e/ single service articles properly stored and used, required	0	0		
45B. Single-us contamination	e/service articles use limitation, kitchenware and tableware preventing	0	0		
46. Gloves used	properly	•	0		
Utensils, Equipme	nt and Vending	] IN	OUT	cos	REPEAT
47A. Food & no	n-food contact surfaces cleanable	0	0		
47B. Food conservice	act surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-	•	0		
47C. Properly of shellfish tanks	esigned characteristics: food and non-food contact surfaces, molluscan	0	0		
48A. Warewash	ing facilities: installed, maintained, & used; test strips	0	0		

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			F	000	d E	sta	abl	lish	nm	en	nt li	nsp	ecti	ion f	Repo	ort	- FI	AC				
Utensils, Equipme	nt and Vendir																	IN	OUT	cos	R	EPEAT
48B. Operation	al warewashi	ing ma	nach	hines	s													•	0			
49. Non-food co	ntact surface	s clea	ean															0	0			
Fail Notes	4-601.11 (B	&C)	a [/	and L Num Clear	Jten nerou n. No	sils us g onfo	gask ood-	kets -con	on ntac	refr t su	rige urfac	ratior ces o	n unit	s wer	d-Coni e obse nt shai and o	erved II be	d dirt kept	y. free				
Physical Facilities																	IN	OUT	N/A	cos	R	EPEAT
50. Hot & cold v	vater available	e; ade	dequ	uate	pres	ssur	re										0	0				
51A. Plumbing	installed; prop	er ba	ack	flow	dev	ices	s										0	0				
51B. Prohibiting	g a cross-con	nectio	ion,	insp	oecti	on a	and	ser	rvici	ing	sys	stem					0	0				
51C. Approved	system and	cleana	nabl	le fix	ture	s, s	servi	ice s	sink	(							0	0	0			
52A. Sewage a	nd waste wate	er prop	оре	rly d	lispo	sec	d										0	0				
52B. Grease tra	aps easily acc	cessib	ible	for c	clear	ning	9										0	0				
52C. Removing	mobile food	establ	blis	hme	ent w	/ast	te										0	0	0			
53A. Toilet facili	ties; properly	const	stru	cted	l, su	ppli	ied,	& cl	lear	ned	l						0	0				
53B. Toilet tisse	ue availability	,															0	0				
54. Garbage & ı	refuse proper	ly disp	spos	sed;	facil	litie	s m	ainta	aine	ed							0	0				
55A. Physical fa	cilities installe	ed, ma	main	ntain	ed,	& cl	lear	1									0	•				
Fail Notes	6-501.11	Meti [The leak	etho he w ak th se v	ods valki hen r was (	in rei repa obse	frige ir it erve	erat and ed ii	tor h d wip n dis	ad pe ι srep	wat up t pair	ter o	on the water the w	e groi r. A p	und. I	Fixtur f there of the c sical f	is a						
	6-501.113	[Bro elen vacu not d item	roor eme cuul t co ms	ns w ntarj m clo ntan and	vere ly pro leand nina in a	obs ep a ers, te fo n or	serv area , and ood rder	red to a. Ma d sin l, equ rly m	beir aint mila uipi nani	ng s tena ar ite mei ner	store ance ems nt, u	e tool s shai utens	the l ls suc Il be s ils, lir ilitates	hands ch as stored nens,	sink in broom I so th and si ning t	is, m ey d ingle	o -use					
	6-501.114	[The long unne esta long incluer	here nger nec tabli nger cludi fecti	was use essa ishm use ing e	s a ted. T ary te nent ad; a equip lean	bin of the post of the such such such such such such such such	of fo prei ne o ch a littei ent v mo	pod o mise pera pera pera pera pera pera pera per	eques s ation quip he p ch is	iipn shal n oi ome ores s no cult	nen Il be r ma ent t send send o lor and	nt in the e free ainter that is ce of nger t	he kite of ite nance s non unne used s likely	ems the of the function of the	that is nat are	r no ms ular a	and					

Dark Ymel

		Food Establishment Inspection Report	- F[	)A			
Physical Facilities			IN	OUT	N/A	cos	REPEAT
Fail Notes	6-501.12	Cleaning, Frequency and Restrictions [The walkin ceiling was observed dirty. There was grease of floor under the hood by the burger station. This was left their from when the hood was cleaned. After cleaning the hood, of the grease that is left on the ground afterwards. The physical facilities shall be cleaned as often as necessary to keep the clean. Cleaning the physical facilities is an important measurensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and follows maintain the facility in a clean and sanitary manner. Primary cleaning should be done at times when foods are in protects storage and when food is not being served or prepared.]	re clean al m ire in ed to				
55B. Private ho	mes and livin	g or sleeping quarters, use prohibition	•	0			
56. Adequate v	entilation & lig	ghting; designated areas used	0	0			
MASSACHUSETTS (	ONLY REGU	LATIONS					
tules and Regulation	ns adopted fo	r use in Massachusetts only.					
Facilities				IN	OUT	cos	REPEAT
57A. Catering				0	0		
57B. When pla	ıns are review	red, prerequisite for operations- valid permit		0	0		
57C. Contents	of plans and	specifications, preoperational inspections		0	0		
58. Mobile Foo	d Operations			0	0		
59. Temporary	Food Establis	shments		0	0		
60. Residential	Kitchens			0	0		
Procedures				IN	OUT	cos	REPEAT
61. Anti-choking	g Procedures			0	0		
62. Tobacco Pr	oducts: Notic	e and Sale		0	0		
63. Food Allerg	y Awareness	Requirements		0	0		

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# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/17/2018

Business ID: 1N2272

Inspection: AN000355 Section: 4

Business: Newton North High School

457 Walnut St.

Newton, MA 02460

Phone: 617-559-6327

Inspector: 07311992 Brianne Gray

Reason: 1-Routine

					up K	-
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / Commissioner of Health. Failure to correct violations cited in this report may result in sestablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the aboth order.	Agent ouspens uspens his orde	onstitution or re er, you	tes ar evoca have	n orde ation o the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Tw	o Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observe	d N/A	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspe	ction R	= repe	eat vic	lation	ı	
Risk factors are improper practices or procedures identified as the most prevalent corinjury. Public Health Interventions are control measures to prevent foodborne illnesses			rs of f	odbo	rne illı	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
	•	0				
3B. Employee Reporting to PIC						_
3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion	•	0				
	⊙ ⊙	0				
4. Proper Use of Restriction & Exclusion	_	0	N/O	N/A		_
4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events	•	0	N/O O	N/A		

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Page 1 of 7

		Food Establishment Inspection F	epor					
Good Hygienic Pra	actices		] IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge	from eyes, nos	se, and mouth	•	0	0			
Control of Hands a	as a Vehicle of (	Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly wa	shed	0	0	0			
8B. Where to w	vash, hand antis	septics	0	0	0			
<ol><li>No bare hand properly allowed</li></ol>		TE food or a pre-approved alternative procedure	•	0	0	0		
10A. Adequate	No discharge from eyes, nose, and mouth  No discharge from eyes, nose, and mouth  Irrol of Hands as a Vehicle of Contamination  A. Hands clean & properly washed  B. Where to wash, hand antiseptics  No bare hand contact with RTE food or a pre-approved alternative procedure  OA. Adequate handwashing sinks properly supplied and accessible  OA. Adequate handwashing sinks properly sink was observed at the two front handwashing sink or the sink in the snack bar. A handwashing sink shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet.  I Section 1 Accessibility, Operation and Maintenance  I The handwashing sink may not be used for purposes other than handwashing sink may not be used for purposes other than handwashing sink may not be used for purposes other than handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages timely handwashing which provides a break in the chain of contamination from the hands of food employees to food or food-contact surfaces. Sinks used for food preparation and ware washing can become sources of contamination if used as handwashing facilities by employees returning from the tollet or from duties which have contaminated their hands.]  DB. Handwashing sinks accessible with proper signage, handwashing alds  OA OA OA OA OA OA OA OA OA OA OA OA OA O							
Fail Notes		combo [No hot water was observed at the two front hand sinks or the sink in the snack bar. A handwashing shall be equipped to provide water at a temperatuleast 100*F through a mixing valve or combination.]  Accessibility, Operation and Maintenance [The handwashing sink by the 3-bay sink was blo a trash barrel. A hand washing sink shall be main so that it is accessible at all times for employee u hand washing sink may not be used for purposes than handwashing. Facilities must be maintained condition that promotes handwashing and restrict that use. Convenient accessibility of a handwashing facility encourages timely handwashing which probreak in the chain of contamination from the handfood employees to food or food-contact surfaces. used for food preparation and ware washing can sources of contamination if used as handwashing facilities by employees returning from the toilet or	washing i sink ire of at in faucet cked by tained se. A other in a ed for ing vides a ts of Sinks become					
10B. Handwash	ning sinks acces	sible with proper signage, handwashing aids	•	0				
Approved Sources			IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs,	, juice, bottled w	vater, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged	foods, labeling	, whole muscle beef	0	0	0	0		
11C. Obtaining	raw fish, packa	ged meat & poultry, eggs	•	0	0	0		
12A. Food recei	ved at proper te	emperature	0	0	0	0		
12B. Shipping a	nd receiving fro	zen food	0	0	0	0		
13. Food in good	d condition, hor	nestly presented, safe, & unadulterated	•	0				
13B. Food pack	age integrity		•	0				
14A. Required r	ecords available	e: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing sh	nellstock tags, d	lestruction	0	0	0	0		
14C. Parasite de	estruction- stori	ng raw/partially cooked fish	0	0	0	0		
Protection from Co	ntamination		] IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & protecte	ed	•	0	0	0		

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		F	ood Establishment Inspection I	Re	port	- FD	Α			
Protection from Co	ontamination				IN	OUT	N/O	N/A	cos	REPEAT
15B. Cleaning e	equip/utensils/fo	od c	ontainers		0	0	0	0		
16A. Food-cont	act surfaces: cle	eane	d & sanitized immersion 171° F and above		0	•		0		
Fail Notes	[E so su re ch	mple olutio urfac emair hemi	ods of Sanitization - Hot Water and Chemical byee was observed dipping pans into sanitizing, not getting proper contact time. Food contact such as prep tables, equipment and utens in the sanitizing solution for a period stated cal manufacturer label in order to sufficiently lens that may remain on surfaces after clean.	ng act ils n on ti dest	he roy					
16B. Food conf	tact surfaces cle	eane	and sanitized NMT 194° F, NLT 180° F		0	0		0		
Fail Notes	4-601.11 (A)	[Si an	quipment, Food-Contact Surfaces, and Utens icer observed dirty. Equipment food-contact s d utensils shall be clean to sight and touch. F ntact surfaces shall be cleaned to remove org tter so that sanitization can occur.	urfa ood	ces					
16C. Mechanic equip., utensils	al warewashing	equi	pment sanitization food contact surfaces,		0	0		0		
17. Proper dispo	osition of returne	ed, p	reviously served reconditions, & unsafe food		0	0				
Time/Temperature	Control for Safe	ety F	ood (TCS Food)		IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper coo	oking time & tem	npera	tures		•	0	0	0		
18B. Whole mea	at cooking and s	servii	ng, storing		0	0	0	0		
18C. Microwave	cooking of raw	anin	nal foods		0	0	0	0		
19. Proper rehe	ating procedures	s for	hot holding		0	0	0	0		
20. Proper cooli	ing time & tempe	eratu	res		0	0	0	0		
21. Proper hot h	nolding temperat	tures			•	0	0	0		
22. Proper cold	holding tempera	ature	s		0	•	0	0		
Fail Notes	3-501.16(A2 &I	B)	*Cold PHFs Maintained at or Below 41oF- a pertains to untreated eggs (45F) [Sliced tomato and cut leafy greens on the listeam table were observed at 50*F. The slict tomato was stored on top of a large package cheese instead of in the ice. Fruit cups with expiration date of 10/23 were observed at 55 Maintain the internal temperature of TCS For 41*F or below.]	ne bede of an 3*F.						
23. Proper Date	Marking				0	0	0	0		
23B. TCS Foods	s Disposition				0	0	0	0		
24A. Time as a	public health co	ntrol	procedures		0	0	0	0		
24B. Time as a	public health co	ntrol	temperatures & discarding food		0	0	0	0		
24C. Time as a	public health co	ntrol	highly susceptible population (HSP)		0	0	0	0		
Consumer Advisor	у				IN	OUT	N/O	N/A	cos	REPEAT
25 Consumer a	dvicos, provider	d for	raw or undercooked foods		Ω	0		0		

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Highly Susceptible	e Populations	s (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	ed foods use	d; prohibited foods not offered	0	0		•		
26B. Reservice	of foods		0	0		0		
Chemical			IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	ves: approve	d and properly used	0	0		0		
28A. Toxic subs	stances iden	tified, stored and used	0	0		0		
28B. Poisonous storage	s materials,	sanitizers, additives, medicines restriction, separation,	0	•		0		
Fall Notes	7-201.11	*Separation - Storage [Red sanitizer bucket was observed stored on the pizza table next to the cutting board. Poisonous or toxic mate (chemicals) shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-use items (A) Separating by spacing or partitioning, and (B) Locat the poisonous or toxic materials (chemicals) in an area is not above food, equipment, utensils, linens, and sing use items. This does not apply to equipment and utens cleaners and sanitizers that are stored in ware washing areas for availability and convenience if the materials a stored to prevent contamination of food, equipment, ute linens, and single-use items.]	by: ting that le- sil re					
28C. Condition	s of Use: lav	ı	0	0		0		
Conformance with	Approved P	rocedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliano	ce with varia	nce, specialized process, & HACCP plan	0	0		•		
29B. Treating judges conformance with the conforman		P, reduced oxygen packaging w/out variance, procedures	0	0		0		
29C. When HA	CCP plan is	required	0	0		0		
GOOD RETAIL PRAC	CTICES							
Sood Retail Practices oods.	are preven	tative measures to control the addition of pathogens, ch	emic	als, an	d phy	sical	objects	s into
N = In compliance C	OUT = not in	n compliance COS - corrected on -site during inspection	n R	EPEA <sup>-</sup>	Γ = re	peat v	violatio	n
Safe Food and W	ater		IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized	eggs used v	where required	0	0				
31A. Water & ic	e from appro	oved source	•	0				
31B. Sampling,	, alternative	water supply	0	0		•		
31C. Sampling	report		0	0		•		
32. Variance ob	tained for sp	ecialized processing methods	0	0		0		
Food Temperature	Control		IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper coo	oling method	s used; adequate equipment for temperature control	0	•				

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9		F000	I Estab	lishment insp	ection Re	port	- FL	Ж			
Food Temperature	e Control					IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes	3-501.15 (A)	[Observe noodles wrap on up. Whe acceptate food into equipme in a container as an ing food in the yare the walk-shall be 70°F; and 41°F or life.	ed mac & c (108*F) co them. The n cooling to the method 1) Place to so smaller of ont such ice ainer place rs that faci gredient, of the contain thoroughly in refriger to cooled: 1) d 2) within ess. If iter tures such	or TCS foods cheese (71°F), vegg coling in the walk-in corners of the plas cods, use one or m is based on the type cod in shallow pans r thinner portions; 3, e wands, blast chille ed in an ice water be cilitates the heat tran r other effective men ent to provide maxin er walls. Avoid cox actors for cooling. C Within two (2) hour ms are prepared fro as tuna fish, cool to	freezer with p tic wrap was p ore of the folic e of food being s; 2) Separato ) Use rapid co trs; 4) Stir the ath; 5) Use sfer; 6) Add thods. Arrang mum heat tran- vering foods u to the top shelf tooked TCS Fo ors from 135*F s from 135*F m ambient	lastic bulled by less of the second s					
3		contained because be remove individual increase minimize rate of he equipment not cool is design	rs of rice of the many of the many of the many of the contained and opposed. If the heat transferm is designated to cool by using ve	such as roast, turkey or refried beans, take ss and volume form ducing the volume or, the rate of cooling ortunity for pathoge, ot food container is ris reduced. Commed to hold cold foo ses of food. Rapid of the food to acceptary low temperatures	e longer to coo which heat m of the food in a is dramatical n growth is tightly covere mercial refriger d temperature chilling equipm able temperatu	ust an d, the ration es, nent res					
33B. Frozen for	od					0	0				
34. Plant food p	roperly cooked	for hot hol	ding			0	0	0	0		
35. Approved th	awing methods	used				0	0	•	0		
36A. Thermome	eters provided a	nd accurat	te			0	0				
36B. Thermom	eters function p	roperly				0	0				
Food Identification								IN	OUT	cos	REPEAT
37A. Food prop	erly labeled; orig	ginal conta	iner					0	0		
37B. Food labe	ls, labeling of in	ngredients						0	0		
Prevention of Food	d Contamination	1						IN	OUT	cos	REPEAT
38A. Insects, ro	dents, & animal	s not pres	ent					0	0		
38B. Handling	prohibition, cont	trolling pes	its, prohibi	ting animals				•	0		
30A Contamina	ition prevented	during food	d etorago					0	Ω	П	П

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39B. Food display; ice used as an exterior coolant prohibited as an ingredient

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·		Food Establishment Inspection Report	- FD/	4			
Prevention of Foo	d Contamin	ation		IN	OUT	cos	REPEAT
39C. Consume	er self-servic	e operations- utensils and monitoring	(	<b>o</b>	0		
40A. Personal	cleanliness-	prohibition jewelry	(	0	•		
Fail Notes	2-303.11	Prohibition-Jewelry [Wrist jewelry was observed on employees. Except for a plain as a wedding band, while preparing food, food employees mawear jewelry including medical information jewelry on their arrhands.]	y not				
40B. Maintena	nce of finge	mails	(	⊙	0		
41. Wiping clot	hs; properly	used and stored	(	<b>o</b>	0		
42A. Washing	Produce - fo	llowing chemical manufacturers label	(	•	0		
42B. Washing	produce		(	<b>o</b>	0		
42C. Washing	produce- ch	emicals		<b>9</b>	0		
Proper Use of Ute	ensils			IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	y stored		0	0		
44. Utensils, ed	quipment & I	nens; properly stored, dried, and handled		0	0		
45A. Single-us	se/ single se	vice articles properly stored and used, required		0	0		
45B. Single-us contamination	e/service ar	ticles use limitation, kitchenware and tableware preventing		0	0		
46. Gloves use	d properly			0	0		
Utensils, Equipme	ent and Vend	ling		IN	OUT	cos	REPEAT
47A. Food & no	n-food cont	act surfaces cleanable		0	0		
Fail Notes	4-501.11	Good repair and proper adjustment [The temperature dials and ecolab screen did not match what actually happening on the dishmachine. The template says the cycle is 38 seconds but the actual cycle was a lot longer. Have dishmachine checked. The paper towel dispenser by the front handwashing sink was broken. Repair. The small slicer was observed broken. Replace.]	wash the observ				
47B. Food con service	tact surface	s /utensils cleanability, molluscan shellfish tanks, consumer self-	(	Э	0		
47C. Properly shellfish tanks	designed ch	aracteristics: food and non-food contact surfaces, molluscan	(	Э	0		
48A. Warewash	ning facilities	: installed, maintained, & used; test strips	(	Э	0		
48B. Operation	nal warewas	ning machines	(	<b>9</b>	0		
49. Non-food co	ontact surfac	es clean	(	Э	0		
Physical Facilities			IN C	TUC	N/A	cos	REPEAT
50. Hot & cold v	water availal	ole; adequate pressure	0	0			
		pper backflow devices	0	0			
		nnection, inspection and servicing system	•	0			

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Food Establishment Inspection Repo	rt - Fi	DA			
Physical Facilities	] IN	OUT	N/A	cos	REPEAT
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
IASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		•	0		

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Inspector

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# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

_			
Insp	Date:	6/10/2019	

Business ID: 1N2272

Business: Newton North High School

457 Walnut St.

Newton, MA 02460

Inspection: 6N000136

Section: 4

Phone: 559-6327

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  © O  Employee Health / Responding to Contamination Events  IN OUT  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  © O  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  © O  Good Hygienic Practices	es an			
Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitut Commissioner of Health. Failure to correct violations cited in this report may result in suspension or reestablishment permit and cessation of food establishment operations. If aggreived by this order, you have request must be in writing and submitted to the Commissioner of Health at the above address withis order.  Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk Level C Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not appear to the proper practices or procedures identified as the most prevalent contributing factors injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision IN OUT  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  O  Employee Health / Responding to Contamination Events  IN OUT  3. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  O  Good Hygienic Practices  IN OUT	es an			
Foodborne Illness Complaint Investigated (All)	:hin 1	cation the r	er by the of the ight to	ne food a hearing
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not appropriate box for COS and/or R. COS = corrected on-site during inspection R = reperior injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision IN OUT  1. PIC Present, Knowledge and Duties O Certified Food Protection Manager O Certified Food Protection Manager IN OUT  3A. Employee Health / Responding to Contamination Events IN OUT  3B. Employee Reporting to PIC O Certified Food Protection & Exclusion O Certified Food Protection Protection & Exclusion O Certified Food Protection	bser	rved	02 Lc	w
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not appear of the properties of t				
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = reper Risk factors are improper practices or procedures identified as the most prevalent contributing factors injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.  Supervision  IN OUT  1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  O  Employee Health / Responding to Contamination Events  IN OUT  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT				
Risk factors are improper practices or procedures identified as the most prevalent contributing factors injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.    Supervision	plical	able		
Injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.    Supervision	at vio	iolatio	n	
1. PIC Present, Knowledge and Duties  2. Certified Food Protection Manager  © O  Employee Health / Responding to Contamination Events  IN OUT  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  © O  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  © O  Good Hygienic Practices	s of fo	foodb	orne ill	ness or
2. Certified Food Protection Manager  Employee Health / Responding to Contamination Events  IN OUT  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  O  O  O  O  O  O  O  O  O  O  O  O  O	N/O	N/A	cos	REPEAT
Employee Health / Responding to Contamination Events  3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT				
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting  3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  O  O  O  O  O  O  O  O  O  O  O  O  O		0		
3B. Employee Reporting to PIC  4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion  5. Clean-up of Vomiting and Diarrheal Events  Good Hygienic Practices  IN OUT				
5. Clean-up of Vomiting and Diarrheal Events  9 O Good Hygienic Practices IN OUT				
Good Hygienic Practices IN OUT				
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				
	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0			
6B. Preventing contamination when tasting O	0			

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 6

#### Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination IN OUT N/O N/A COS REPEAT 8A. Hands clean & properly washed 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 10B. Handwashing sinks accesible with proper signage, handwashing aids Approved Sources N/O N/A COS REPEAT IN OUT 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 11B. Packaged foods, labeling, whole muscle beef O 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN OUT N/O N/A COS REPEAT 15A. Food separated & protected 15B. Cleaning equip/utensils/food containers 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 1,6B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT O 18A. Proper cooking time & temperatures 18B. Whole meat cooking and serving, storing 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding O O 20. Proper cooling time & temperatures 21. Proper hot holding temperatures

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Food Establishment Inspection	Repor	t - FL	ÞΑ			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
Fail Notes  3-501.16(A2 &B)  *Cold PHFs Maintained at or Below 41oF- a pertains to untreated eggs (45F)  [The temperature of the sliced tomatoes in tholding unit in the service area was 46.4 de Maintain an internal temperature of TCS food degrees F or below.]	he cold grees F.					
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	•		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	] IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	in	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		•		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation storage	, ⊙	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
SOOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens ods.	s, chemic	als, an	d phy	sical	object	s into
I = In compliance OUT = not in compliance COS - corrected on -site during inspe	ection F	REPEA	T = re	peat v	violatio	on
Safe Food and Water	IN		N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		

M&Scan Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA									
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT			
32. Variance obtained for specialized processing methods	0	0		0					
Food Temperature Control	iN	OUT	N/O	N/A	cos	REPEAT			
33A. Proper cooling methods used; adequate equipment for temperature control	0	0							
33B. Frozen food	0	0							
34. Plant food properly cooked for hot holding	0	0	0	0					
35. Approved thawing methods used	•	0	0	0					
36A. Thermometers provided and accurate	•	0							
36B. Thermometers function properly	•	0							
Food Identification			IN	OUT	cos	REPEAT			
37A. Food properly labeled; original container			0	0					
37B. Food labels, labeling of ingredients			0	0					
Prevention of Food Contamination			IN	OUT	cos	REPEAT			
38A. Insects, rodents, & animals not present			<b>o</b>	0					
38B. Handling prohibition, controlling pests, prohibiting animals			0	0					
39A. Contamination prevented during food storage			0	0					
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0					
39C. Consumer self-service operations- utensils and monitoring			0	0					
40A. Personal cleanliness- prohibition jewelry			0	0					
40B. Maintenance of fingernails			0	0					
41. Wiping cloths; properly used and stored			0	0					
Fail Notes  3-304.14 Wiping Cloths, Use Limitation [Wiping cloths were observed being stored on the food prep tables. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified on the manufacturer's label.]									
42A. Washing Produce - following chemical manufacturers label			0	0					
42B. Washing produce			0	0					
42C. Washing produce- chemicals			0	0					
Proper Use of Utensils			IN	OUT	cos	REPEAT			
43. In-use utensils; properly stored			0	0					
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0					
45A. Single-use/ single service articles properly stored and used, required			0	0					
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	g		•	0					
46. Gloves used properly			0	0					

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Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
ASSACHUSETTS ONLY REGULATIONS					
lles and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		, D
62. Tobacco Products: Notice and Sale		0	0		

Masan

Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - F	DA			
Procedures	IN	OUT	cos	REPEAT
63. Food Allergy Awareness Requirements	0	0		

Masan

Inspector

Acknowledged Receipt: Tim Viveiros



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/25/2016

Business ID: 1N2331

Inspection: 4N000331

Business: Newton South High School

Section: 2

140 Brandeis Rd.

**Phone:** 617-559-6500

Inspector: 4N11100 Kofi Appawu

Newton, MA 02459 Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Food Code. This report, when signed below by the Commissioner of Health / Again Commissioner of Health. Failure to correct violations cited in this report may result in sust establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c pensi s orde	onstitu on or r er, you	tes ar evoca have	orde Ition o the ri	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🔲				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		,
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation	l	
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	•	0	0			



Inspector

Acknowledged Receipt : Maria Mastroianni

Page 1 of 6

#### Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 O 0 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination IN OUT N/O N/A COS REPEAT 0 0 0 П 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics 0 0 0 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 0 10A. Adequate handwashing sinks properly supplied and accessible 0 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 COS REPEAT Approved Sources IN OUT N/O N/A 0 0 0 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 O 0 0 11B. Packaged foods, labeling, whole muscle beef 0 O 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 0 0 0 0 0 0 13. Food in good condition, honestly presented, safe, & unadulterated O 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction O 0 0 0 O 0 0 0 П 14C. Parasite destruction- storing raw/partially cooked fish **Protection from Contamination** IN OUT N/O N/A COS REPEAT 0 0 15A. Food separated & protected 0 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) IN OUT N/O N/A COS REPEAT 0 O 0 0 18A. Proper cooking time & temperatures O 0 0 0 18B. Whole meat cooking and serving, storing O 0 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 20. Proper cooling time & temperatures



21. Proper hot holding temperatures

0 0

0 0

	ood Establishment Inspection Re	eport	- FD	А			
Time/Temperature Control for Safety Fo	ood (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	S	0	0	0	0		
	*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [Sandwich wraps were in the temperature rang 48-50F. In discussion with the person in charg was determined that they were all gone ( serve within 3 hours after being made. Cold potential hazardous foods should be maintained at or be 41F.]	e of e it d) lly					
23. Proper Date Marking		0	0	0	0		
23B. TCS Foods Disposition		0	0	0	0		
24A. Time as a public health control:	procedures	0	0	0	0		
24B. Time as a public health control:	temperatures & discarding food	0	0	0	0		
24C. Time as a public health control:	highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory		IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for	raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)		IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohib	ted foods not offered	0	0		0		
26B. Reservice of foods		0	0		0		
Chemical		IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and pro	pperly used	0	0		•		
28A. Toxic substances identified, sto	red and used	0	0		0		
28B. Poisonous materials, sanitizers storage	, additives, medicines restriction, separation,	•	0		0		
28C. Conditions of Use: law		0	0		0		
Conformance with Approved Procedure	s	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, spec	ialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduce conformance with approved procedure		0	0		0		
29C. When HACCP plan is required		0	0		0		
OOD RETAIL PRACTICES							
od Retail Practices are preventative me ds.	asures to control the addition of pathogens, cl	nemica	als, an	d phy:	sicaļ (	objects	s into
= In compliance OUT = not in complia	nce COS - corrected on -site during inspecti	on R	EPEAT	Γ = re	peat v	/iolatio	n
Safe Food and Water		IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where red	uired	0	0				
31A. Water & ice from approved sour	се	0	0				
31B. Sampling, alternative water sup	pply	0	0		0		

CAPPAU MPH

Inspector

Acknowledged Receipt : Maria Mastroianni

Food Establishment Inspection Report - FDA								
Safe Food and Water			T N/	A/N C	cos	REPEAT		
31C. Sampling report	(	0 0		0				
32. Variance obtained for specialized processing methods	(	0 0		0				
Food Temperature Control		N OL	T N/	A/N C	cos	REPEAT		
33A. Proper cooling methods used; adequate equipment for to	emperature control	9 0						
33B. Frozen food	(	9 0						
34. Plant food properly cooked for hot holding	(	0 0	0	•				
35. Approved thawing methods used		0 0	0	0				
36A. Thermometers provided and accurate	(	9 0						
36B. Thermometers function properly		9 0						
Food Identification			IN	OUT	cos	REPEAT		
37A. Food properly labeled; original container			0	0				
37B. Food labels, labeling of ingredients			0	•				
Fail Notes 3-602.11 (B5) *Labeling of major food alle [Fruit cups and pudding did ingredients. Provide labeling ingredients for fruit cups/Pu	not have any labeling of for g with list of ingredients ar							
Prevention of Food Contamination			IN	OUT	cos	REPEAT		
38A. Insects, rodents, & animals not present			0	0				
38B. Handling prohibition, controlling pests, prohibiting anima	ıls		•	0				
39A. Contamination prevented during food storage			0	0				
39B. Food display; ice used as an exterior coolant prohibited	as an ingredient		0	0				
39C. Consumer self-service operations- utensils and monitor	ing		•	0				
40A. Personal cleanliness- prohibition jewelry			0	0				
40B. Maintenance of fingernails			•	0				
41. Wiping cloths; properly used and stored			•	0				
42A. Washing Produce - following chemical manufacturers lat	pel		0	0				
42B. Washing produce			0	0				
42C. Washing produce- chemicals			0	0				
Proper Use of Utensils			IN	OUT	cos	REPEAT		
43. In-use utensils; properly stored			•	0				
44. Utensils, equipment & linens; properly stored, dried, and h	andled		0	0				
45A. Single-use/ single service articles properly stored and u	sed, required		0	0				
45B. Single-use/service articles use limitation, kitchenware at contamination	nd tableware preventing		•	0				
46. Gloves used properly			0	0				



Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	<u>-</u>	0	0		□
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
IASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		

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Inspector

Acknowledged Receipt : Maria Mastroianni

Page 5 of 6

# Food Establishment Inspection Report - FDA Procedures IN OUT COS REPEAT 63. Food Allergy Awareness Requirements © O □ □

FAPALU MPH



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/28/2017

Business ID: 1N2331

Inspection: 5N000359 Section: 2

Business: Newton South High School

140 Brandeis Rd.

Newton, MA 02459

Phone: 559-6500

Inspector: 1N81219 Kyle Simpson

Reason: 1-Routine

Results: No Follow-up

Inspection Summary		

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2009 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.

Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level C	bsen	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	plica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection	on R	= repe	at vio	lation	I	
Risk factors are improper practices or procedures identified as the most prevalent contril njury. Public Health Interventions are control measures to prevent foodborne illnesses o			s of fo	odbo	rne illr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	•	0				
C. Duties of PIC	0	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
2. Management, food employee and conditional employee; knowledge, responsibilities and reporting	0	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
B. Preventing contamination when tasting	0	0	0			
5. No discharge from eyes, nose, and mouth	0	0	0			

Inspector

Acknowledged Receipt: Eveleen

Page 1 of 5

Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	0	0	0			
B. Where to wash, hand antiseptics	•	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	•	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	•	0				
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	•	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	0	•		0		
Fail Notes  4-501.114 Chemical Sanitization - Temperature, pH, Concentration and Hardness [The contact time of the sanitzer at the 3-bay sink was not adequate. The temperature in the dish machine did not get up to 160 when tested. Ensure that the contact time is at least 1 minute and the dish machine reaches at least 160 degrees. The person cleaning the dishes said she has to run the machine 3 times to ensure proper temperature.  This should not happen.]						
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	•	0	0	0		
16. Proper reheating procedures for hot holding	0	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	•	0	0	0		
19. Proper cold holding temperatures	•	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	•		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		

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Acknowledged Receipt : Eveleen

	Chemical	IN	OUT	N/O	N/A	cos	REPEAT
	22. Food additives: approved and properly used	0	0		•		
	23A. Toxic substances properly identified, stored and used	•	0		0		
	B. Restriction presence and use, restriction and storage of medicines	•	0		0		
	C. Storage- other personal care items	•	0		0		
GC	OOD RETAIL PRACTICES						
God	od Retail Practices are preventative measures to control the addition of pathogens ds.	, chemic	als, an	d phy	sical (	objects	into
IN =	= In compliance OUT = not in compliance COS - corrected on -site during inspe	ction R	EPEA	Γ = re	peat v	/iolatio	n
	Safe Food and Water	] IN	OUT I	N/O	N/A (	COS F	REPEAT
-	24. Water & ice from approved source	•	0	0	0		
	Food Temperature Control	] IN	OUT	N/O	N/A	cos	REPEAT
	25A. Proper cooling methods used; adequate equipment for temperature control	0	•	0	0		
	Fail Notes  3-501.15  Cooling Methods for PHFs [Foods are not being cooled completely before placic cold holding units. Tuna was at 64 degrees, potatoes salami at 48, mayo at 63 and breaded chicken at 60 degrees. Back up foods were stored in the two dool covered tightly while cooling. Ensure that foods are before placing into units and that when they are coolare not covering them tightly as the heat will not be escape.]	es at 88, r fridge cooled ling they					
	B. Frozen food	•	0	0	0		
	26. Plant food properly cooked for hot holding	•	0	0	0		
	27. Approved thawing methods used	•	0	Ο.	0		
	28A. Thermometers provided and accurate	•	0	0	0		
	B. Thermometers function properly	•	0	0	0		
	Food Identification			IN	OUT	cos	REPEAT
	29A. Food properly labeled; original container			0	0		
	B. Food labels, labeling of ingredients			0	0		
	Prevention of Food Contamination			IN	OUT	cos	REPEAT
	30A. Insects, rodents, & animals not present			0	0		
	B. Handling prohibition, controlling pests, prohibiting animals			0	0		
	31A. Contamination prevented during food storage			0	0		
	B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
	C. Consumer self-service operations- utensils and monitoring			0	0		
	32A. Personal cleanliness- prohibition jewelry			•	0		

July le la Inspector

Acknowledged Receipt : Eveleen

Food Establishment Inspection Re	port	- FD	λ			
Prevention of Food Contamination			IN	OUT	cos	REPEAT
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			•	0		
34. Washing fruits & vegetables			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			•	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination			•	0		
38. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer s	self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscan tanks	lfish	•	0			
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			0	0		
Fail Notes 4-302.13 Temperature measuring devices, manual warewashing [Thermolabels were not available to test the dishmachin they are available and used regularly.]	e. En	sure th	nat			
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	•	0				
43A. Plumbing installed; proper backflow devices	0	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	0	0				
44A. Sewage and waste water properly disposed	0	0				
B. Grease traps easily accessible for cleaning	0	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	•	0				
B. Toilet tissue availability	•	0				
46. Garbage & refuse properly disposed; facilities maintained	•	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	•	0				
48. Adequate ventilation & lighting; designated areas used	•	0				

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MASSACHUSETTS ONLY REGULATIONS				
Rules and Regulations adopted for use in Massachusetts only.				
Facilities	IN	OUT	cos	REPEAT
49A. When plans are reviewed, prerequisite for operations-valid permit	0	0		
B. Contents of plans and specifications, preoperational inspections	0	0		
Procedures	IN	OUT	cos	REPEAT
50. Anti-choking Procedures	•	0		
51. Tobacco Products: Notice and Sale	0	0		

July le la Inspector

Acknowledged Receipt : Eveleen

Page 5 of 5



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

	1 000 Establishinent in	shecriou vet	JOI L	- 1-0	$\overline{}$			
	10/30/2018 <b>Business ID</b> : 1N2331	lr	ispe	ection	: 61	<b>1000</b>	059	
Business:	Newton South High School	S	ecti	on: 2				
	140 Brandeis Rd.	Р	hon	e: 55	9-65	00		
		lr	nspe	ctor:	1N1	1112	3 Nic	cola Assa
	Newton, MA 02459	R	eas	on: 1	-Rou	ıtine		
		R	lesu	lts: N	lo Fo	ollow-	-up R	2
Inspection S	ummary							
Federal Food Commission establishmer	for Correction: Based on an inspection today, the items chall Code. This report, when signed below by the Commissioner of Health. Failure to correct violations cited in this report to permit and cessation of food establishment operations. If must be in writing and submitted to the Commissioner of Health.	er of Health / Age may result in susp aggrieved by this	ent co ensionade orde	onstitu on or r r, you	tes ar evoca have	n orde ation o the rig	er by the fight to a	ne food a hearing.
ř.	e 1 - Food Svc Establis License/Permit # Risk Come Illness Complaint Investigated (All)   Involving	Category 02				ved =	02 Lo	w
FOODBORN	E ILLNESS RISK FACTORS AND PUBLIC HEALTH INTER	VENTIONS						
	status: IN = in compliance OUT = not in compliance N/O		/Δ =	not a	nnlica	hle		
•								
Marked in ap	propriate box for COS and/or R. COS = corrected on-sit	e during inspectio	n R	= repe	at vio	lation	l	
	are improper practices or procedures identified as the mos Health Interventions are control measures to prevent food				s of fo	odbo	rne ill	ness or
Supervisi	on		IN	OUT	N/O	N/A	cos	REPEAT
1. PIC	Present, Knowledge and Duties		0	0				
2. Cert	fied Food Protection Manager		0	0		0		
Employee	Health / Responding to Contamination Events		IN	OUT	N/O	N/A	cos	REPEAT
3A. Em	ployee Health: PIC Knowledge, Responsibilities & Reporting		0	0				
3B. Em	ployee Reporting to PIC		0	0				
4. Prop	er Use of Restriction & Exclusion		0	0				
5. Clea	n-up of Vomiting and Diarrheal Events		0	0				

Assou

Good Hygienic Practices

6A. Proper eating, tasting, drinking, or tobacco use

6B. Preventing contamination when tasting

Inspector

Acknowledged Receipt: Tim Viveiros

OUT N/O N/A COS REPEAT

0

0

0 0

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	F000	Establishment Inspection Re	port	- FD	IA			
Good Hygienic Practices			IN			N/A	cos	REPEAT
7. No discharge from eyes, nose	, and mo	uth	0	0	0			
Control of Hands as a Vehicle of Co	ontaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly wash	ned		0	0	0			
8B. Where to wash, hand antise	ptics		0	0	0			
<ol><li>No bare hand contact with RTI properly allowed</li></ol>	E food or	a pre-approved alternative procedure	0	0	0	0		
10A. Adequate handwashing sinl	ks proper	ly supplied and accessible	•	0				
10B. Handwashing sinks accesil	ble with p	roper signage, handwashing aids	•	0				
Approved Sources			IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled wa	ter, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, v	whole mu	scle beef	0	0	0	0		
11C. Obtaining raw fish, package	ed meat	& poultry, eggs	•	0	0	0		
12A. Food received at proper ten	nperature		0	0	0	0		
12B. Shipping and receiving frozen	en food		0	0	0	0		
13. Food in good condition, hone	stly prese	ented, safe, & unadulterated	0	0				
13B. Food package integrity			0	0				
14A. Required records available:	shellstoo	k tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, de	struction		0	0	0	0		
14C. Parasite destruction- storing	g raw/par	tially cooked fish	0	0	0	0		
Protection from Contamination			IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	ł		0	0	0	0		
15B. Cleaning equip/utensils/food	d contain	ers	•	0	0	0		
16A. Food-contact surfaces: clea	ned & sa	nitized immersion 171° F and above	0	•		0		
Fail Notes 4-501.114 (A-E,	F 1&2)	Chemical Sanitization - Temperature, phe Concentration and Hardness [The concentration of the sanitizing solut the red buckets was too strong (>400ppr chemical sanitizer used in a sanitizing so for mechanical or manual operation shall used in accordance with the EPA-registe label use instructions.]	ion in n). A lution be					
16B. Food contact surfaces clea	ned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing e equip., utensils	quipmen	t sanitization food contact surfaces,	0	0		0		
17. Proper disposition of returned	l, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safet	y Food (1	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temp	eratures		0	0	0	0		
18B. Whole meat cooking and se	rvina, sta	ring	0	0	0	0	П	П

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Inspector

		Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Contr	ol for	Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18C. Microwave cooki	ng of	raw animal foods	0	0	0	0		
19. Proper reheating p	roced	lures for hot holding	0	0	0	0		
20. Proper cooling time	e & te	mperatures	0	0	0	0		
21. Proper hot holding	temp	eratures	0	0	0	0		
22. Proper cold holding	tem t	peratures	•	0	0	0		
23. Proper Date Marki	ng		0	0	0	0		
Fail Notes 3-501	.17	Date marking: RTE, TCS [Although there is a date marking system in place, indice when food was prepared or opened and placed in the container and into the refrigerator, there is no indication when the food should be discarded. You need to indicate when the food shall be consumed on the premises, sold discarded.]	n of nte					
23B. TCS Foods Dispo	sitior	1	0	0	0	0		
24A. Time as a public health control: procedures				0	0	0		
24B. Time as a public health control: temperatures & discarding food				0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)				0	0	•		
Consumer Advisory			IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods			0	0		0		
Highly Susceptible Popul	ations	(HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized food:	use	d; prohibited foods not offered	0	0		0		
26B. Reservice of food	s		0	0		0		
Chemical			IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: app	rove	d and properly used	0	0		0		
28A. Toxic substances	ident	ified, stored and used	0	0		0		
28B. Poisonous mater storage	ials, s	sanitizers, additives, medicines restriction, separation,	•	0		0		
28C. Conditions of Us	e: lav	1	•	0		0		
Conformance with Approv	ed P	rocedures	IN	OUT	N/O	N/A	cos	REPEA1
29A. Compliance with	/ariar	nce, specialized process, & HACCP plan	Ö	0		0		
29B. Treating juice- Hacconformance with appr		P, reduced oxygen packaging w/out variance, procedures	0	0		•		
29C. When HACCP pl	an is	required	0	0		•		
OD RETAIL PRACTICES								

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

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Inspector

Safe Food and Water	] IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	•	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	] IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	•	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	•	0	0	0		
35. Approved thawing methods used	•	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Na [Some of the salad dressings in the cold holding unit Working containers of food/ingredients that are remo original packages shall be identified with the common Label all containers, bins and squeeze bottles.]	were no	t label n their				
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		

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Inspector

	Food Establishment Inspection Report	- FL	JA			
Proper Use of Utensils			IN	OUT	cos	REPEAT
45A. Single-use/ single service a	rticles properly stored and used, required		•	0		
45B. Single-use/service articles ι contamination	use limitation, kitchenware and tableware preventing		•	0		
46. Gloves used properly			•	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact sur	faces cleanable		•	0		
47B. Food contact surfaces /uter service	sils cleanability, molluscan shellfish tanks, consumer self	-	0	0		
47C. Properly designed characte shellfish tanks	ristics: food and non-food contact surfaces, molluscan		•	0		
48A. Warewashing facilities: insta	lled, maintained, & used; test strips		0	0		
48B. Operational warewashing m	achines		•	0		
49. Non-food contact surfaces cle	an		0	0		
Physical Facilities		IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; ad	equate pressure	•	0			
51A. Plumbing installed; proper b	ackflow devices	0	0			
51B. Prohibiting a cross-connecti	on, inspection and servicing system	0	0			
51C. Approved system and clear	able fixtures, service sink	0	0	0		
52A. Sewage and waste water pro	operly disposed	0	0			
52B. Grease traps easily accessi	ble for cleaning	0	0			
52C. Removing mobile food esta	blishment waste	0	0	0		
53A. Toilet facilities; properly con-	structed, supplied, & cleaned	0	•			
[The cove	t room receptacle, covered- sanitary napkins receptacle for the disposal of sanitary napkins was not red. A toilet room used by females shall be provided with red receptacle for sanitary napkins.]	a				
53B. Toilet tissue availability		0	0			
54. Garbage & refuse properly dis	sposed; facilities maintained	0	0			
55A. Physical facilities installed, n	naintained, & clean	0	0			
55B. Private homes and living or	sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting	g; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATION	DNS					
es and Regulations adopted for use	in Massachusetts only.					
Facilities			IN	OUT	cos	REPEAT
57A. Catering			0	0		
57B. When plans are reviewed, o	rerequisite for operations- valid permit		0	0		

Inspector

Food Establishment Inspection Re	port - FDA			
Facilities	IN	OUT	cos	REPEAT
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

Meson

Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/31/2019

Business ID: 1N2331

Inspection: 6N000127

Business: Newton South High School

Section: 2

Phone: 559-6500

140 Brandeis Rd. Newton, MA 02459

Inspector: 1N11123 Nicola Assan

Results: No Follow-up R2

·	\esu	115.	יט רנ	MOW.	-up r	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ag Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent co pensions s orde	onstitu on or r r, you	tes ar evoca have	ordention of the right	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two I	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti					1	
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			rs of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 6

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	•	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	•	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	•	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	•	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	•		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	•		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	•	0	0	0		

Assan

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	•		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
iood Retail Practices are preventative measures to control the addition of pathogens, cloods.	nemica	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEAT	Γ = re	peat v	violatio	n
Safe Food and Water	iN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

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Inspector

		Food Establishment Inspection Rep	ort	- FC	λ			
Food Temperatur	e Control		IN	OUT	N/O	N/A	cos	REPEAT
33B. Frozen fo	ood		0	0				
34. Plant food <sub>l</sub>	properly cook	ed for hot holding	0	0	0	0		
35. Approved t	hawing meth	ds used	0	0	0	0		
36A. Thermom	eters provide	d and accurate	0	0				
36B. Thermon	neters functio	n properly	0	0				
Food Identification	n				IN	OUT	cos	REPEAT
37A. Food prop	erly labeled;	original container			0	0		
37B. Food labo	els, labeling o	fingredients			0	0		
Prevention of Foo	d Contamina	ion			IN	OUT	cos	REPEAT
38A. Insects, ro	odents, & ani	nals not present			0	0		
38B. Handling	prohibition, o	ontrolling pests, prohibiting animals			0	0		
39A. Contamin	ation prevent	ed during food storage			0	0		
39B. Food disp	olay; ice used	as an exterior coolant prohibited as an ingredient			0	0		
39C. Consume	er self-service	operations- utensils and monitoring			0	0		
40A. Personal	cleanliness-	rohibition jewelry			0	0		
40B. Maintena	nce of fingen	aails			0	0		
41. Wiping clot	hs; properly ι	sed and stored			0	0		
Fail Notes	3-304.14	Wiping Cloths, Use Limitation [There were several wiping cloths being stored on the foctables. Cloths in-use for wiping counters and other equipshall be held between uses in a chemical sanitizer solution concentration specified on the manufacturer's label. The the cloths in the refuse during the inspection.]	ment on at	surfa a	ces			
42A. Washing I	Produce - foll	owing chemical manufacturers label			0	0		
42B. Washing	oroduce				0	0		
42C. Washing	produce- che	nicals			0	0		
Proper Use of Ute	nsils				IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	stored			0	0		
44. Utensils, eq	juipment & lir	ens; properly stored, dried, and handled			0	0		
45A. Single-us	e/ single sen	ice articles properly stored and used, required			•	0		
45B. Single-us contamination	e/service arti	cles use limitation, kitchenware and tableware preventing			•	0		
46. Gloves use	d properly				•	0		
Utensils, Equipme	ent and Vendi	ng			IN	OUT	cos	REPEAT
47A. Food & no	n-food conta	ct surfaces cleanable			0	0		
47B Food con	tact surfaces	/utensils cleanability molluscan shellfish tanks consumer	r solf_		0	Ω	П	П

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Food Establishment Inspection Report	_FI	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
This item has Notes. See Footnote 1 at end of questionnaire.					
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0		. 🔲	
56. Adequate ventilation & lighting; designated areas used	0	0			
IASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

#### Footnote 1

#### Notes:

PIC informed me that she had ran out of thermocouples but not ordering any due to end of school year. She uses a thermometer to test dish washing machine.

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Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 12/5/2017

Business ID: 1N2286

Inspection: 6N000007

Business: Oak Hill Middle School

Section: 2

130 Wheeler Rd.

**Phone:** 617-559-9200

Newton, MA 02459

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

	Resu	its: N	No Fo	llow	up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in surestablishment permit and cessation of food establishment operations. If aggrieved by this the request must be in writing and submitted to the Commissioner of Health at the about this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🛮				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation	ı	
Risk factors are improper practices or procedures identified as the most prevalent contrinuity. Public Health Interventions are control measures to prevent foodborne illnesses of	ibuting or inju	factor	s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	•		0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
o. Cicali-up of volitting and Diamical Events		OUT	N/O	N/A	cos	REPEAT
Good Hygienic Practices	IN					
	IN ⊙	0	0			

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Acknowledged Receipt :

				Foc	oa Es	stab	IISNM	ient i	Inspection	n Ke	port	- FD	Α			
Good Hygienic Pra	actices										IN			N/A	cos	REPEAT
7. No discharge	from eyes,	, no	ose,	and m	nouth						0	0	0			
Control of Hands a	as a Vehicle	e of	f Co	ntamir	nation						IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly	ly wa	vash	ned							0	0	0			
8B. Where to w	vash, hand a	anti	itise	otics							0	0	0			
<ol><li>No bare hand properly allowed</li></ol>		rith F	RTE	E food	or a p	re-app	proved a	altema	itive procedi	ıre	0	0	0	0		
10A. Adequate	handwashin	ing s	sink	s prop	perly s	upplied	d and a	ccessi	ible		0	•				
Fail Notes	6-301.11	l l	[The bas alw	ere wa in opp ays be	as no h oosite t e prese	nandwa the 3 b ent so a	ay sink	cleans carea. educe r	er at the wa Hand clean microorgani	ser mu:	st					
	6-301.12	l t	[The the so t	e pape 3 bay hat en	sink a	el dispe rea wa es will	enser a as empl I not dry	ty. Pro	vash hand b visions mus hands on th	t be pro	vided					
10B. Handwasi	hing sinks a	acce	cesit	ole with	h prope	er sign	nage, ha	andwa	shing aids		0	0				
Approved Sources											IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottle	led	wa	ter, he	rmetic	ally se	ealed fo	od, ga	me animals		0	0	0	0		
11B. Packaged	l foods, labe	elin	ng, v	vhole r	muscle	e beef					0	0	0	0		
11C. Obtaining	raw fish, pa	ack	kage	ed mea	at & po	oultry,	eggs				0	0	0	0		
12A. Food recei	ived at prop	per i	tem	peratu	ure						0	0	0	•		
12B. Shipping a	ınd receivinç	ng fr	froze	en food	d						0	0	0	0		
13. Food in goo	d condition,	ı, ho	one	stly pre	esente	d, safe	e, & una	adulter	rated		0	0				
13B. Food pack	age integrity	ty									0	0				
14A. Required r	ecords avai	ailab	ble:	shells	tock ta	igs, pa	arasite d	destruc	ction		0	0	0	•		
14B. Missing sl	hellstock tag	ıgs,	, des	structio	on						0	0	0	0		
14C. Parasite d	estruction- s	stor	oring	raw/p	artially	y cook	ed fish				0	0	0	0		
Protection from Co	ontamination	n									IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & prof	otec	cted								0	0	0	0		
15B. Cleaning e	quip/utensil	ils/fe	food	i conta	ainers						0	0	0	0		
16A. Food-conta	act surfaces	s: c	clea	ned &	sanitiz	zed im	mersior	n 171°	F and abo	/e	0	0		0		
16B. Food conf	act surfaces	es cl	clea	ned an	nd sani	itized I	NMT 19	94° F, I	NLT 180° F		0	0		0		
16C. Mechanic equip., utensils	al warewash	shin	ng e	quipm	ent sa	nitizati	ion food	d conta	act surfaces	ı	0	0		0		
17. Proper dispo	osition of ret	eturr	rned	, previ	iously	served	d recon	ditions	, & unsafe f	ood	0	0				
Time/Temperature	Control for	r Sa	afet	y Food	d (TCS	Food	)				IN	OUT	N/O	N/A	cos	REPEAT

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Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	İN			N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	•	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
DOD RETAIL PRACTICES						
od Retail Practices are preventative measures to control the addition of pathogens, c	hemica	als, and	d phys	sical o	objects	into
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEAT	= re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				

Food Establishment Inspection Rep	oort	- FD	Α			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
31A. Water & ice from approved source	0	0				
This item has Notes. See Footnote 2 at end of questionnaire.	_	_		_	_	_
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	•		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		$\square$
This item has Notes. See Footnote 3 at end of questionnaire.						2
Fail Notes 3-602.11 (B5) *Labeling of major food allergen [The prepacked salads were not labelled with the li-	st of ii	ngredi	ents			
to enable students to make an informed decision all packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]	t a lis					
packaged food product. It is therefore important tha	t a lis			OUT	cos	REPEAT
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]	t a lis		)	OUT O	cos	REPEAT
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination	t a lis		IN			_
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present	t a lis		IN •	0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals	t a lis		IN O	0		_ 
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage	t a lis		IN   O  O	0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient	t a lis		IN	0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring	t a lis		IN	0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry	t a lis		N 0 0 0 0 0	0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails	t a lis			0 0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored	t a lis		N 0 0 0 0 0 0 0	0 0 0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label	t a lis			0 0 0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce	t a lis			0 0 0 0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingernails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce  42C. Washing produce- chemicals	t a lis			0 0 0 0 0 0 0 0 0 0		
packaged food product. It is therefore important that ingredients present in packaged foods is supplied.]  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce  42C. Washing produce- chemicals	t a lis			0 0 0 0 0 0 0 0		C C C C C C C C C C C C C C C C C C C

Inspector

Acknowledged Receipt:

Proper Use of Utensils	t - F	DA			
Proper Ose of Oterisis		IN	OUT	cos	REPEA
45A. Single-use/ single service articles properly stored and used, required		•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		•	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPE
47A. Food & non-food contact surfaces cleanable		•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service	elf-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
Fail Notes 4-302.14 Sanitizing Solutions, Testing Devices [School kitchen did not have any thermolabels to test its high temperature Hobart dishwasher. In hot water mechanical was operations, an irreversible registering temperature indicator provided and readily accessible for measuring the utensil stemperature. Obtain and use 160*FThermolabels. Test the least daily. A source for thermolabels is: www.paperthermolabels.	arewa: shall l urface mach	ne at			
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPE
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	•	0			
. ,	0	0	0		
52C. Removing mobile food establishment waste	•				
-	•	0			
52C. Removing mobile food establishment waste		0			
52C. Removing mobile food establishment waste 53A. Toilet facilities; properly constructed, supplied, & cleaned	0	_			
<ul><li>52C. Removing mobile food establishment waste</li><li>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned</li><li>53B. Toilet tissue availability</li></ul>	<ul><li></li><li></li><li></li></ul>	0			
<ul><li>52C. Removing mobile food establishment waste</li><li>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned</li><li>53B. Toilet tissue availability</li><li>54. Garbage &amp; refuse properly disposed; facilities maintained</li></ul>	<ul><li></li><li></li><li></li><li></li><!--</td--><td>0</td><td></td><td></td><td></td></ul>	0			
<ul> <li>52C. Removing mobile food establishment waste</li> <li>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned</li> <li>53B. Toilet tissue availability</li> <li>54. Garbage &amp; refuse properly disposed; facilities maintained</li> <li>55A. Physical facilities installed, maintained, &amp; clean</li> </ul>	<ul><li></li><li></li><li></li><li></li><li></li><!--</td--><td>0 0</td><td></td><td></td><td></td></ul>	0 0			
<ul> <li>52C. Removing mobile food establishment waste</li> <li>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned</li> <li>53B. Toilet tissue availability</li> <li>54. Garbage &amp; refuse properly disposed; facilities maintained</li> <li>55A. Physical facilities installed, maintained, &amp; clean</li> <li>55B. Private homes and living or sleeping quarters, use prohibition</li> </ul>	<ul><li></li><li></li><li></li><li></li><li></li><li></li><!--</td--><td>0 0 0</td><td></td><td></td><td></td></ul>	0 0 0			
<ul> <li>52C. Removing mobile food establishment waste</li> <li>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned</li> <li>53B. Toilet tissue availability</li> <li>54. Garbage &amp; refuse properly disposed; facilities maintained</li> <li>55A. Physical facilities installed, maintained, &amp; clean</li> <li>55B. Private homes and living or sleeping quarters, use prohibition</li> <li>56. Adequate ventilation &amp; lighting; designated areas used</li> </ul>	<ul><li></li><li></li><li></li><li></li><li></li><li></li><!--</td--><td>0 0 0</td><td></td><td></td><td></td></ul>	0 0 0			

Inspector Acknowledged Receipt :

#### Food Establishment Inspection Report - FDA Facilities IN OUT COS REPEAT 57A. Catering 0 0 0 0 57B. When plans are reviewed, prerequisite for operations-valid permit 0 57C. Contents of plans and specifications, preoperational inspections 0 58. Mobile Food Operations 0 0 59. Temporary Food Establishments 0 0 60. Residential Kitchens 0 0 OUT COS REPEAT Procedures IN 0 0 61. Anti-choking Procedures 62. Tobacco Products: Notice and Sale 0 0 0 0 63. Food Allergy Awareness Requirements

#### Footnote 1

#### Notes:

PIC (Ed) has only been employed at the school kitchen for 6 weeks. He did not have his serve safe certificate at the time of visit but was relatively knowledgeable in food safety issues. Spoke with Bob Wyatt (a member of the operations team for Newton Public Schools) who informed me that there will be training for all managers during the school christmas holidays.

#### Footnote 2

#### Notes:

Ice machine out of order at time of visit.

#### Footnote 3

#### Notes

Informed by the PIC and the rep from the operations team for Newton PS that a new printer has been acquired but waiting for IT to set it up.



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/12/2018

Business ID: 1N2286

Business: Oak Hill Middle School

130 Wheeler Rd.

Newton, MA 02459

Inspection: AN000317

Section: 2

Phone: 559-9200

Inspector: 07311992 Brianne Gray

Reason: 1-Routine
Results: No Follow-up

Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate value Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in sugestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	er by the of the f ght to a	e ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	on R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	0	0				
B. Cert. food manager, knowledge, no critical violations	•	0				
C. Duties of PIC	0	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
B. Preventing contamination when tasting	0	0	0			
5. No discharge from eyes, nose, and mouth	0	0	0			

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Preventing Conta	mination by I	Hands	3	] IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands cle	an & properly	/ washe	d	0	0	0			
B. Where to w	ash, hand an	tiseptic	S	0	0	0			
7. No bare har properly allowe		th RTE	food or a pre-approved alternative procedure	0	0	0	0		
8A. Adequate	handwashing	g sinks p	properly supplied and accessible	0	•				
Fail Notes	6-301.11	[There	washing Cleanser, Availability was no soap available at the handwashing sin ite the 3-bay sink area. Each handwashing sin ovided with a supply of hand cleaning liquid, po pap.]	k shall	•				
	6-301.12	[There sink o provid	Drying Provision were no paper towels available at the handwa pposite the 3-bay sink area. Provisions must be led for hand drying so that employees will not o on their clothing or other unclean materials. J	•					
B. Handwashir	ng sinks acce	esible w	th proper signage, handwashing aids	0	0				
C. Convenient	ly located ha	ndwash	ing sink	0	0				
Approved Source	s			] IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs	, juice, bottle	d water,	hermetically sealed food	•	0				
B. Fish and sh	ellfish			•	0	0	0		
10. Food receiv	ed at proper	temper	ature	0	0	0	0		
11. Food in god	od condition,	safe, &	unadulterated	0	0				
Protection from C	ontamination			] IN	OUT	N/O	N/A	cos	REPEAT
12A. Food sepa	arated & prot	ected		0	0	0	0		
B. Gloves, use	limitation, or	ne task-	contaminated	0	0	0	0		
13A. Food-conf	tact surfaces	: cleane	d & sanitized 171° F	0	0		0		
B. Food contact	ct surfaces cl	eaned a	and sanitized NMT 194° F, NLT 180° F	•	0		0		
C. Mechanical utensils	warewashing	g equipr	nent sanitization food contact surfaces, equip.,	0	0		0		
Fail Notes	4-602.11 (E	3,D,E)	*Cleaning Frequency of Equipment Food-Cor Surfaces and Utensils [A few spots of a mold-like substance and de- were observed inside of the ice machine. Equ food-contact surfaces and utensils shall be cl sight and touch.]	bris iipment					
14. Proper disp	osition of ret	urned, p	reviously served reconditions, & unsafe food	•	0				<b></b> ,
Potentially Hazard	lous Food Ti	me/Tem	perature	] IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cool	king time & te	emperat	ures	•	0	0	0		
16. Proper rehe	eating proced	lures for	hot holding	0	0	0	0		
17. Proper cool	ing time & te	mperatu	ıres	•	0	0	0		

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Food Establishment Inspection Re	port	- ۲0	PΑ			
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
18. Proper hot holding temperatures	0	•	0	0		
Fail Notes 3-501.16 (A) *Hot PHFs Maintained at or Above 1350F [Hotdogs at the hot holding station were observed at 1130F and 1220F. PIC stated that hotdogs are cook and kept in the warming oven. Right before lunch be the hotdogs are placed in the hot holding station. The are used within a few hours. Hot PHFs should be he a temperature of 1350F.]	ed gins, ey					
19. Proper cold holding temperatures	0	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	0	0		0		
B. Restriction presence and use, restriction and storage of medicines	•	0		0		
C. Storage- other personal care items	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, ch	emica	als, an	yda b	sical	objects	into:
Sood Retail Practices are preventative measures to control the addition of pathogens, choods.  N = In compliance OUT = not in compliance COS - corrected on -site during inspection					-	
oods.	n R		Γ = re	peat	violatio	
oods.  N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEAT	Γ = re	peat	violatio	n
oods.  N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water	on Ri	EPEAT	Γ = re N/O O	peat v N/A (	violatio	n REPEAT
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source	on R IN ( ⊙	EPEAT OUT 1	Γ = re N/O O	peat v N/A (	violatio	n REPEAT
N = In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control	on R IN 0 ⊙ IN	EPEAT OUT I O OUT	Γ = re N/O O N/O	peat v N/A ( O N/A	violatio	REPEAT  REPEAT
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control	on R	EPEATOUT NO OUT	Γ = re N/O O N/O O	peat v N/A ( O N/A O	violatio	REPEAT  REPEAT  C
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food	on R	EPEATOUT NO OUT OO O	Γ = re N/O O N/O O	peat v N/A (O N/A O O	violatio	REPEAT  REPEAT  REPEAT
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding	on R	EPEATOUT NO OUT OO OO OO OO	Γ = re N/O O N/O O O	peat v N/A (O N/A O O O	violatio	REPEAT  REPEAT  REPEAT  C
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used		EPEATOUT NO OUT OO OO OO OO	Γ = re N/O O N/O O O O O	peat v N/A (O N/A O O O O	violatio	REPEAT  REPEAT  C  C  C  C  C  C  C  C  C  C  C  C  C
N = In compliance OUT = not in compliance COS - corrected on -site during inspectio  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used  28A. Thermometers provided and accurate		OUT NO OUT OO OO OO OO OO	Γ = re N/O O N/O O O O O O	peat v N/A ( O N/A O O O O O	violatio	REPEAT  REPEAT  C C C C C C C C C C C C C C C C C C
N = In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used  28A. Thermometers provided and accurate  B. Thermometers function properly		OUT NO OUT OO OO OO OO OO	Γ = re N/O O N/O O O O O O	peat v N/A ( O N/A O O O O O	violatio	REPEAT  REPEAT  C C C C C C C C C C C C C C C C C C
N = In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used  28A. Thermometers provided and accurate  B. Thermometers function properly  Food identification		OUT NO OUT OO OO OO OO OO	Γ = re N/O O N/O O O O O O IN	Peat N/A (OOO)	cos cos	REPEAT  REPEAT  C C C C C C C C C C C C C C C C C C
N = In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used  28A. Thermometers provided and accurate  B. Thermometers function properly  Food Identification  29A. Food properly labeled; original container		OUT NO OUT OO OO OO OO OO	F = re N/O N/O N/O O O O IN O	N/A (ON/A OOO) OOO OOO OOOOOOOOOOOOOOOOOOOOOOOOO	cos cos cos cos cos cos cos cos cos cos	REPEAT  REPEAT  C  REPEAT  REPEAT
N = In compliance OUT = not in compliance COS - corrected on -site during inspection  Safe Food and Water  24. Water & ice from approved source  Food Temperature Control  25A. Proper cooling methods used; adequate equipment for temperature control  B. Frozen food  26. Plant food properly cooked for hot holding  27. Approved thawing methods used  28A. Thermometers provided and accurate  B. Thermometers function properly  Food Identification  29A. Food properly labeled; original container  B. Food labels, labeling of ingredients		OUT NO OUT OO OO OO OO OO	F = re N/O N/O N/O O O O IN O	N/A (ON/A OOO) OOO OOO OOOOOOOOOOOOOOOOOOOOOOOOO	cos cos cos cos cos cos cos cos cos cos	REPEAT  REPEAT  REPEAT  REPEAT  REPEAT

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Food Establishment Inspection Report - FL	JA			
Prevention of Food Contamination	IN	OUT	cos	REPEAT
31A. Contamination prevented during food storage	0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient	0	0		
C. Consumer self-service operations- utensils and monitoring	0	0		
32A. Personal cleanliness- prohibition jewelry	0	0		
B. Maintenance of fingernails	0	0		
33. Wiping cloths; properly used and stored	•	0		
34. Washing fruits & vegetables	0	0		
Proper Use of Utensils	IN	OUT	cos	REPEAT
35. In-use utensils; properly stored	0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled	0	0		
37A. Single-use/ single service articles properly stored and used, required	0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	0	0		
38. Gloves used properly	0	0		
Utensils, Equipment and Vending	IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable	•	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-servic	•	0		
C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips	•	0		
B. Operational warewashing machines	0	0		
Fail Notes 4-302.13 Temperature measuring devices, manual warewashing [PIC stated that they did not have a temperature measuring device the dishwashing machine. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.]				
41. Non-food contact surfaces clean	0	0		
Physical Facilities IN OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure				
43A. Plumbing installed; proper backflow devices O				
B. Prohibiting a cross-connection, non-drinking water, System maintained in good repair				
C. Approved system and cleanable fixtures, service sink    O				
44A. Sewage and waste water properly disposed				
B. Grease traps easily accessible for cleaning O				
45A. Toilet facilities; properly constructed, supplied, & cleaned O O				

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		Food Establishment Inspection I	Report	- FD	Α			
Physical Facilities	3		] IN	OUT	N/C	N/A	cos	REPEAT
B. Toilet tissue	e availability		•	0				
46. Garbage &	refuse proper	ly disposed; facilities maintained	•	0				
47A. Physical f	. Physical facilities installed, maintained, & clean O							
Fail Notes	6-501.114	Maintaining Premises, Unnecessary Items and Lit [There is a slicer across from the dishwasher area no longer being used. The premises shall be free that are unnecessary to the operation or maintena the establishment, such as equipment that is nonfor no longer used.]	that is of items nce of					
B. Cleaning m	aintenance to	ols, preventing contamination	0	0				
48. Adequate v	entilation & lig	hting; designated areas used	•	0				
MASSACHUSETTS	ONLY REGUL	ATIONS				ş		
Rules and Regulation	ns adopted for	use in Massachusetts only.						
Facilities					IN (	OUT (	cos i	REPEAT
49A. When pla	ans are review	ed, prerequisite for operations- valid permit			0	0		
B. Contents of	plans and spe	ecifications, preoperational inspections			0	0		
Procedures					IN	OUT	cos	REPEAT
50. Anti-chokin	g Procedures				0	0		
51. Tobacco Pr	roducts: Notice	and Sale			0	0		

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# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

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Ins	,,	arc	

10/9/2018

Business ID: 1N2286

Middle Cobool

**Business:** Oak Hill Middle School 130 Wheeler Rd.

Newton, MA 02459

Inspection: 6N000052

Section: 2

Phone: 559-9200

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up

					up.	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / At Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	ordention of the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved _	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	0	0				
C. Duties of PIC	0	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0		
3. Proper use of restriction and exclusion	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	0	•	0			

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Food Establishment Inspection Report - FDA IN OUT N/O N/A COS REPEAT Good Hygienic Practices 2-401.11 \*Eating, Drinking, or Using Tobacco Fail Notes [An employee was observed eating cookies in the food service area. An employee shall eat or drink only in designated areas so that exposed food; clean equipment, utensils and linens; unwrapped single-service and singleuse articles; or other items needing protection does not become contaminated.] 0 0 0 B. Preventing contamination when tasting П П 0 0 0 5. No discharge from eyes, nose, and mouth Preventing Contamination by Hands OUT N/O N/A COS REPEAT IN 6A. Hands clean & properly washed 0 0 0 Fail Notes 2-301.14 \*When to Wash [Employees were observed not washing their hands despite performing numerous tasks. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-use items and after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet room; after handling animals; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils, during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with RTE (ready-to-eat) food; before donning gloves to initiate a task that involves working with food; and after engaging in other activities that contaminate the hands. Hands shall be washed for at least twenty (20) seconds, using soap. Rinse hands under clean, running warm water, apply soap, rub together vigorously for at least 10-15 seconds, thoroughly rinse under clean, running warm water and dry.] B. Where to wash, hand antiseptics 0 0 0 7. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed O 0  $\square$ 8A. Adequate handwashing sinks properly supplied and accessible Fail Notes 6-301.11 Handwashing Cleanser, Availability There was no soap at the handwashing sink opposite the 3 compartment sink. Each handwashing sink or a group of adjacent handwashing sinks shall be provided with a supply

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of hand cleaning liquid, powder or bar soap.]

#### Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Preventing Contamination by Hands Fail Notes 6-301.12 Hand Drying Provision There were no paper towels in the paper towel dispenser at the handwashing sink in the food service area. In addition, there was no hand drying provision at the handwashing sink opposite the 3 compartment sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels; or a continuous towel system that supplies the user with a clean towel; or a heated air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. ] B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 Fail Notes 6-301.14 Handwashing signage [There was no signage at the handwashing sink opposite the 3 bay compartment sink, indicating that employees should wash their hands. A sign or poster that notifies employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.] 0 0 C. Conveniently located handwashing sink IN OUT N/O N/A COS REPEAT Approved Sources 9A. Milk, eggs, juice, bottled water, hermetically sealed food 0 0 B. Fish and shellfish 0 0 0 0 0 0 0 10. Food received at proper temperature 0 0 0 11. Food in good condition, safe, & unadulterated **Protection from Contamination** OUT N/O N/A COS REPEAT 12A. Food separated & protected 0 0 0 0 B. Gloves, use limitation, one task- contaminated 0 0 0 0 13A. Food-contact surfaces: cleaned & sanitized 171° F 0 0 0 0 0 0 B. Food contact surfaces cleaned and sanitized NMT 194° F. NLT 180° F C. Mechanical warewashing equipment sanitization food contact surfaces, equip., 0 0 0 utensils 0 0 14. Proper disposition of returned, previously served reconditions, & unsafe food

1 1	2.7	6	**	
144	-0 -	>13	M	

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Potentially Hazardous Food Time/Temperature

16. Proper reheating procedures for hot holding

15. Proper cooking time & temperatures

17. Proper cooling time & temperatures

18. Proper hot holding temperatures

19. Proper cold holding temperatures

IN

0 0

0

0

0

0

0

0

OUT N/O N/A

0

0 0

0 0

0 0

0 0

0

COS REPEAT

Food Establishment Inspection Report - FDA Potentially Hazardous Food Time/Temperature IN OUT N/O N/A COS REPEAT Fail Notes 3-501.16(B) [590.004(F)] \*Cold PHFs Maintained at or Below 41oF [The temperature of the refrigerator was 44.1 degrees fahrenheit. In addition, the temperature of the cut tomatoes and shredded lettuce in the cold holding unit was 46.2 and 47.7 degrees fahrenheit respectively. Maintaining TCS foods (time/temperature control for the safety of foods and ready-to-eat foods) at a temperature of 41 degrees fahrenheit or below will limit the growth of pathogens that may be present in or on the food and may help prevent foodborne illness.] 0 0 20. Time as a public health control: procedures & record 0 0 Highly Susceptible Populations IN OUT N/O N/A COS REPEAT 21. Pasteurized foods used; prohibited foods not offered 0 0 OUT N/O N/A COS REPEAT IN 22. Food additives: approved and properly used 0 0 0 0 0 0 23A. Toxic substances properly identified, stored and used B. Restriction presence and use, restriction and storage of medicines 0 0 0 0 0 O C. Storage- other personal care items **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation N/ N/A **REPEA** CO Safe Food and Water 0 0 0 0 24. Water & ice from approved source OUT N/O N/A COS REPEAT Food Temperature Control IN 0 0 25A. Proper cooling methods used; adequate equipment for temperature control О ⊚ B. Frozen food 0 0 O 0 26. Plant food properly cooked for hot holding 0 0 0 0 27. Approved thawing methods used 0 0 0 0 0 0 0 0 28A. Thermometers provided and accurate B. Thermometers function properly 0 0 0 0 Food Identification IN OUT COS REPEAT 0 29A. Food properly labeled; original container 0 

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This item has Notes. See Footnote 1 at end of questionnaire.

Food Establishment Inspection Rep	ort - FDA	١.			
Food Identification	11	V	OUT	cos	REPEAT
Fail Notes  3-302.12  Food Storage Containers Identified with Common Name [There was tomato sauce in a container in the walk-in re was not labeled. Certain foods may be difficult to identify removed from their original packaging. Consumers may certain foods or ingredients. The mistaken use of an ing the consumer has specifically requested that it not be us in severe medical consequences. It is therefore importain storage containers are labeled correctly.]	frigerator tha r after they ar be allergic to redient, when sed, may resu	re I			
B. Food labels, labeling of ingredients	(	0	•		
Fail Notes 3-602.11 [590.004(J)] *Labelling of Ingredients [The chocolate pudding was not labeled inclingredients. Food items need to be labeled ingredients so that the customer can make a choice. This is particularly important for cust prone to allergic reactions from certain foods	with a list of an informed comers who a	re			
Prevention of Food Contamination		N	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present	(	0	0		
B. Handling prohibition, controlling pests, prohibiting animals	(	0	0		
31A. Contamination prevented during food storage	(	•	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient	(	⊙	0		
C. Consumer self-service operations- utensils and monitoring	(	0	0		
32A. Personal cleanliness- prohibition jewelry	(	•	0		
B. Maintenance of fingernails	(	0	0		
33. Wiping cloths; properly used and stored	(	0	0		
Fail Notes  3-304.14 Wiping Cloths, Use Limitation [Wiping cloths were observed stored on the prep tables. in-use for wiping counters and other equipment surfaces between uses in a chemical sanitizer solution at a conce specified by the manufacturer (read the label). Wiping cl surfaces in contact with raw animal foods shall be kept s cloths used for other purposes. Containers of chemical s solution in which wet wiping cloths are held between use stored off the floor and used in a manner that prevents of food, equipment, utensils, linens and single-use service containers). If a surface needs to be wiped from crumbs ingredients (not allergens or raw meats - to remove aller water MUST be used) use a disposable paper towel. Us dispose. Avoid using wiping cloths under cutting boards foods. Instead use a non-slip mat under the cutting boar paper towel is acceptable.]	s shall be held entration oths used for separate from sanitizing es shall be contamination items (to-go or other gens, soapy e once and and to cover	d n n of			
34. Washing fruits & vegetables	(	•	0		
Proper Use of Utensils	ll	N	OUT	cos	REPEAT
35. In-use utensils; properly stored	(	⊙	0		
36. Utensils, equipment & linens; properly stored, dried, and handled	(	⊙	0		
37A. Single-use/ single service articles properly stored and used, required	(	•	0		

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		_Fo	od Establis	shment Insp	ection Rep	oort	- FC	)A			
roper Use of Ute	ensils							IN	OUT	cos	REPEAT
B. Single-use/contamination	service articles us	se limit	tation, kitchenw	are and tablewar	re preventing			0	0		
38. Gloves use	ed properly							0	0		
tensils, Equipme	ent and Vending							IN	OUT	cos	REPEAT
39A. Food & no	on-food contact su	urface	s cleanable					0	0		
B. Food conta	ct surfaces /utens	sils cle	anability, mollu	scan shellfish tan	ıks, consumer :	self-se	ervic	0	0		
C. Properly de tanks	esigned characteris	istics:	food and non-fo	ood contact surfa	ces, molluscan	shell	fish	•	0		
40A. Warewas	hing facilities: inst	talled,	maintained, &	used; test strips				0	0		
B. Operational	I warewashing ma	achine	s					0	0		
This item h	nas Notes. See Fo	ootno	te 2 at end of o	questionnaire.							
41. Non-food o	ontact surfaces cl	lean						0	0		
Fail Notes	4-601.11 (B&C)	an [Ti	d Utensils he gaskets insid	d-Contact Surface de the refrigerator clean condition to	r were dirty. Cl			-			
hysical Facilities	3					IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold	water available: a		to procesure			0	0				
	water available, a	iaequa	ite pressure			$\odot$	0				
43A. Plumbing	installed; proper t		·			0	0				
B. Prohibiting		backflo	ow devices	г.		_					19-00
B. Prohibiting a system maintai	installed; proper b	backflo on, non ir	ow devices n-drinking water			•	0				
B. Prohibiting a system maintain C. Approved s	installed; proper to a cross-connection ined in good repai	backfloon, non ir able fix	ow devices n-drinking water ktures, service s			<ul><li>O</li><li>O</li></ul>	0				
B. Prohibiting system maintai C. Approved s 44A. Sewage a	installed; proper to a cross-connection ined in good repain system and cleana	backfloon, non ir able fix properl	ow devices n-drinking water stures, service s y disposed			<ul><li>0</li><li>0</li><li>0</li></ul>	0 0				_ 
B. Prohibiting a system maintain C. Approved s 44A. Sewage a B. Grease trap	installed; proper to a cross-connection ined in good repain system and cleana and waste water pa	backfloon, non ir able fix properly	ow devices n-drinking water ktures, service s y disposed cleaning	sink		<ul><li>0</li><li>0</li><li>0</li><li>0</li></ul>	0 0 0				
B. Prohibiting a system maintain C. Approved s 44A. Sewage a B. Grease trap	installed; proper bactorined in good repair system and cleanary waste water properly accessible lities; properly con	backfloon, non ir able fix properly	ow devices n-drinking water ktures, service s y disposed cleaning	sink		0 0 0 0	0 0 0 0				
B. Prohibiting a system maintain C. Approved s 44A. Sewage a B. Grease trap 45A. Toilet faci	installed; proper bactorined in good repair system and cleanary waste water properly accessible lities; properly con	backfloon, non ir able fix properly ale for construct	ow devices n-drinking water stures, service s y disposed cleaning ted, supplied, &	sink k cleaned		0 0 0 0 0	0 0 0 0 0				
B. Prohibiting a system maintain C. Approved s 44A. Sewage a B. Grease trap 45A. Toilet faci B. Toilet tissue 46. Garbage &	installed; proper to a cross-connection ined in good repail system and cleana and waste water proper seasily accessible lities; properly cores availability	backfloon, non ir able fix properly ale for on struct	ow devices n-drinking water stures, service s y disposed cleaning ted, supplied, &	sink k cleaned		0 0 0 0 0 0	0 0 0 0 0 0				
B. Prohibiting a system maintain C. Approved s 44A. Sewage a B. Grease trap 45A. Toilet faci B. Toilet tissue 46. Garbage &	installed; proper to a cross-connection a cross-connection and repair system and cleana and waste water properly accessible lities; properly core availability refuse properly disacilities installed, and accessible for a contract of the contract of the contract of the cross-connection and contract of the cross-connection and contract of the cross-connection and cro	backfloon, nonir able fix properly le for construct maintaintain There is o long that are the esta	ow devices n-drinking water stures, service s y disposed cleaning ted, supplied, & ed; facilities mai ained, & clean ning Premises, is a slicer acros er being used.	sink k cleaned	asher area tha all be free of ite r maintenance	<ul><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li>&lt;</ul>	0 0 0 0 0 0 0				
B. Prohibiting a system maintain C. Approved states 44A. Sewage at B. Grease trap 45A. Toilet faci B. Toilet tissue 46. Garbage & 47A. Physical facil Notes	installed; proper to a cross-connection a cross-connection and repair system and cleana and waste water properly accessible lities; properly core availability refuse properly disacilities installed, and accessible for a contract of the contract of the contract of the cross-connection and contract of the cross-connection and contract of the cross-connection and cro	backfloon, nonir able fix properly alle for of matruck faintain There is o long that are the estar no lo	ow devices a-drinking water stures, service s y disposed cleaning ted, supplied, 8 ed; facilities ma ained, & clean ming Premises, is a slicer acros er being used. e unnecessary t ablishment, suc inger used. ]	sink cleaned intained Unnecessary Ite s from the dishw. The premises sho o the operation o h as equipment t	asher area tha all be free of ite r maintenance	<ul><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>⊙</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li><li>○</li>&lt;</ul>	0 0 0 0 0 0 0				

Rules and Regulations adopted for use in Massachusetts only.

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Facilities	IN	OUT	cos	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit	(	0		
B. Contents of plans and specifications, preoperational inspections	(	0		
Procedures	NI [	OUT	cos	REPEAT
50. Anti-choking Procedures	C	0		
51. Tohacco Products: Notice and Sale	(	0		П

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#### Footnote 1

Notes:

Although there is a date marking system in place, some of the labels on the food in the walk-in refrigerator appear to be confusing. Ensure that the day/date of preparation and the day/date for the food to be consumed, sold or discarded is clear.

#### Footnote 2

Notes:

Thermolabels now in use for the Hobart dishwasher.

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## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/3/2019

Business ID: 1N2286

Section: 2

Inspection: 6N000130

Business: Oak Hill Middle School

Newton, MA 02459

Phone: 559-9200

130 Wheeler Rd.

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2							
Inspection Summary							
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Food Code. This report, when signed below by the Commissioner of Health / Accommissioner of Health. Failure to correct violations cited in this report may result in sugestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	orde Ition o the ri	er by the fight to a	ie ood a hearing.	
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w	
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble			
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	latior	1		
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne illı	ness or	
Supervision	IN	OUT	N/O	N/A	cos	REPEAT	
1. PIC Present, Knowledge and Duties	0	0					
2. Certified Food Protection Manager	0	0		0			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT	
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0					
3B. Employee Reporting to PIC	0	0					
4. Proper Use of Restriction & Exclusion	0	0					
5. Clean-up of Vomiting and Diarrheal Events	0	0					
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0				
6B. Preventing contamination when tasting	0	0	0				

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Food Establishment Inspection Report - FDA										
Good Hygienic Prac	tices		IN	OUT	N/O	N/A	cos	REPEAT		
7. No discharge fr	rom eyes, nose, and mou	th	•	0	0					
Control of Hands as	a Vehicle of Contaminati	on	IN	OUT	N/O	N/A	cos	REPEAT		
8A. Hands clean 8	& properly washed		0	0	0					
8B. Where to was	sh, hand antiseptics		0	0	0					
<ol><li>No bare hand of properly allowed</li></ol>	contact with RTE food or	a pre-approved alternative procedure	0	0	0	0				
10A. Adequate ha	andwashing sinks properl	y supplied and accessible	0	0						
10B. Handwashir	ng sinks accesible with pr	oper signage, handwashing aids	0	0						
Approved Sources			IN	OUT	N/O	N/A	cos	REPEAT		
11A. Milk, eggs, ju	uice, bottled water, herme	etically sealed food, game animals	0	0	0	0				
11B. Packaged for	oods, labeling, whole mus	scle beef	0	0	0	0				
11C. Obtaining ra	aw fish, packaged meat 8	poultry, eggs	0	0	0	0				
12A. Food receive	ed at proper temperature		0	0	0	0				
12B. Shipping and	d receiving frozen food		0	0	0	0				
13. Food in good	0	0								
13B. Food packag	13B. Food package integrity									
14A. Required red	cords available: shellstoc	tags, parasite destruction	0	0	0	0				
14B. Missing she	llstock tags, destruction		0	0	0	0				
14C. Parasite des	struction- storing raw/part	ally cooked fish	0	0	0	0				
Protection from Conf	tamination		IN	OUT	N/O	N/A	cos	REPEAT		
15A. Food separa	ited & protected		0	0	0	0				
15B. Cleaning equ	uip/utensils/food containe	ers	0	0	0	0				
16A. Food-contac	t surfaces: cleaned & sar	nitized immersion 171°F and above	0	•		0				
Fail Notes  4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution was initially too strong (>500ppm). In addition, the water of the sanitizing solution was too cold (40.5 degrees F). A quaternary sanitizing solution shall have a minimum temperature of 75 degrees F (24 degrees C); and have a concentration as specified by the manufacturer's label.]										
16B. Food contac	16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F					0				
16C. Mechanical equip., utensils	16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils					0				
17. Proper disposi	17. Proper disposition of returned, previously served reconditions, & unsafe food									
Time/Temperature C	me/Temperature Control for Safety Food (TCS Food)					N/A	cos	REPEAT		

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Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Sood Retail Practices are preventative measures to control the addition of pathogens, choods.	nemica	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	on Ri	EPEAT	Γ = re	peat	violatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				

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	Food Establishment Inspect	ion Re	oort	- FD	Α			
Safe Food and Water			IN	OUT	N/O	N/A	cos	REPEAT
31A. Water & ice from app	oved source		0	0				
31B. Sampling, alternative	water supply		0	0		0		
31C. Sampling report			0	0		0		
32. Variance obtained for	pecialized processing methods		0	0		0		
Food Temperature Control			IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling metho	ds used; adequate equipment for temperature co	ontrol	0	0				
33B. Frozen food			0	0				
34. Plant food properly coo	ked for hot holding		0	0	0	0		
35. Approved thawing met	ods used		0	0	0	0		
36A. Thermometers provide	ed and accurate		0	0				
36B. Thermometers funct	on properly		0	0				
Food Identification					IN	OUT	cos	REPEAT
37A. Food properly labeled	original container				0	0		
37B. Food labels, labeling	of ingredients				0	0		
Prevention of Food Contamir	ation				IN	OUT	cos	REPEAT
38A. Insects, rodents, & ar	mals not present				0	0		
38B. Handling prohibition,	controlling pests, prohibiting animals				0	0		
39A. Contamination preve	ted during food storage				0	0		
39B. Food display; ice use	d as an exterior coolant prohibited as an ingredi	ent			0	0		
39C. Consumer self-servi	e operations- utensils and monitoring				0	0		
40A. Personal cleanliness-	prohibition jewelry				0	0		
40B. Maintenance of finge	mails				0	0		
41. Wiping cloths; properly	used and stored				0	0		$\square$
Fail Notes  3-304.14  Wiping Cloths, Use Limitation [Wiping cloths were observed stored on the prep tables. Wiping cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified by the manufacturer (read the label). Wiping cloths used for surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Containers of chemical sanitizing solution in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, and single-use service items (to-go containers). If a surface needs to be wiped from crumbs or other ingredients (not allergens or raw meats - to remove allergens, soapy water MUST be used) use a disposable paper towel. Use once and dispose. Avoid using wiping cloths under cutting boards and to cover foods. Instead use a non-slip mat under the cutting boards. Using a paper towel is acceptable.]								
124 Washing Produce for	lowing chemical manufacturers label				$\circ$	$\circ$	П	П

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Food Establishment Inspection Report	<u>- F</u> [	DΑ			
Prevention of Food Contamination		IN	OUT	cos	REPEAT
42B. Washing produce		0	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
Fail Notes 4-501.12 Cutting Surfaces [Some of the cutting boards have become scratched and scomaking them difficult to clean and sanitize. As a result pathogomicroorganisms transmissible through food may build up or accumulate. These microorganisms may be transferred to food are prepared on such surfaces. Replace all worn cutting boards.	genic ods th	at			
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0	*		
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	•			

MESSON

Inspector

Acknowledged Receipt : Tim Viveiros

- 4			Food Establishment Inspection Repo	rt - FI	JA			
	Physical Facilities			IN	OU <sup>-</sup>	Γ N/A	cos	REPEAT
	Fail Notes	6-501.114	Maintaining Premises, Unnecessary Items and Litter [There is a slicer that is no longer being used. The premishall be free of items that are unnecessary to the operatimaintenance of the establishment, such as equipment the nonfunctional or no longer used.]	on or				
	55B. Private ho	mes and living	or sleeping quarters, use prohibition	0	0			
	56. Adequate v	entilation & lig	hting; designated areas used	0	0			
MA	SSACHUSETTS (	ONLY REGUL	ATIONS					
Rule	es and Regulation	s adopted for	use in Massachusetts only.					
	Facilities				IN	OUT	cos	REPEAT
	57A. Catering				0	0		
	57B. When pla	ns are reviewe	ed, prerequisite for operations- valid permit		0	0		
	57C. Contents	of plans and s	pecifications, preoperational inspections		0	0		
	58. Mobile Food	d Operations			0	0		
	59. Temporary	Food Establisi	nments		0	0		
	60. Residential	Kitchens	·		0	0		
	Procedures				IN	OUT	cos	REPEAT
	61. Anti-choking	Procedures			0	, 0		
	62. Tobacco Pro	oducts: Notice	and Sale		0	0		
	63. Food Allerg	y Awareness F	Requirements		0	0		

MESSON

Inspector

Acknowledged Receipt : Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/17/2017

Business ID: 1N2305

Inspection: CN000310

**Business:** Peirce School

Section: 4

170 Temple St.

Phone: 617-559-9630

Inspector: RS764 John McNally Newton, MA 02465

Reason: 1-Routine

	Resu	ilts: F	ollov	v-up		
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate rederal Food Code. This report, when signed below by the Commissioner of Health / Commissioner of Health. Failure to correct violations cited in this report may result in sestablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the about order.	Agent c uspensi his orde	onstitu on or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved .	02 Lo	w
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observe						
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspe	ction R	= repe	at vic	latior	1	
Risk factors are improper practices or procedures identified as the most prevalent con njury. Public Health Interventions are control measures to prevent foodborne illnesses			s of f	odbo	orne ill	ness or
Supervision	] IN	OUT	N/O	N/A	cos	REPEAT
1A. PIC Present	•	0				
B. Cert. food manager, knowledge, no critical violations	•	0				
C. Duties of PIC	•	0				
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	•	0	0	0		
3. Proper use of restriction and exclusion	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
4A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
B. Preventing contamination when tasting	0	0	0			
5. No discharge from eyes, nose, and mouth	•	0	0			

John The halles

Inspector

Acknowledged Receipt : ARLISA BENNETT

Preventing Contamination by Hands	] IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	0	0	0			
B. Where to wash, hand antiseptics	0	0	0			
7. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	0	0				
B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	] IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	0	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	•	0		
11. Food in good condition, safe, & unadulterated	0	0				
Protection from Contamination	] IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	•	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	•	0		0		
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		•		
14. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	•	0	0	0		
16. Proper reheating procedures for hot holding	0	0	0	0		
17. Proper cooling time & temperatures	•	0	0	0		
18. Proper hot holding temperatures	0	0	0	0		
Fail Notes 3-501.16 (A) *Hot PHFs Maintained at or Above 1350F [Metro hot holding unit set at 170f. Food was at 12 This unit is not holding 135F as required.]	28F.					
19. Proper cold holding temperatures	•	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	] IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	] IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		

John The Wallers

Food Establishment Inspection R	eport	- FD	Α			
Chemical	] IN	OUT		N/A	cos	REPEAT
B. Restriction presence and use, restriction and storage of medicines	0	0		0		
C. Storage- other personal care items	•	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, oods.	chemic	als, an	d phy	sical (	objects	into
N = In compliance OUT = not in compliance COS - corrected on -site during inspec	ction R	EPEA <sup>-</sup>	「= re	peat v	/iolatio	n
Safe Food and Water	] IN	OUT I	N/O	N/A (	cos F	REPEAT
24. Water & ice from approved source	•	0	0	0		
Food Temperature Control	] IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	•	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present			•	0		
B. Handling prohibition, controlling pests, prohibiting animals			0	0		
31A. Contamination prevented during food storage			•	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
C. Consumer self-service operations- utensils and monitoring			0	0		
32A. Personal cleanliness- prohibition jewelry			0	0		
B. Maintenance of fingernails			0	0		
33. Wiping cloths; properly used and stored			0	0		
34. Washing fruits & vegetables			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored		7	0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			•	0		

John the halles

		Food Establishment Inspection	n Re	port	- FD	Α			
Proper Use of Ute	ensils					IN	OUT	cos	REPEAT
B. Single-use/scontamination	service articles u	se limitation, kitchenware and tableware prev	enting			0	0		
38. Gloves use	d properly					0	0		
Utensils, Equipme	ent and Vending					IN	OUT	cos	REPEAT
39A. Food & no	on-food contact	surfaces cleanable				0	0		
B. Food contact	ct surfaces /uten	sils cleanability, molluscan shellfish tanks, co	nsumer	self-s	ervic	0	0		
C. Properly de tanks	signed characte	ristics: food and non-food contact surfaces, m	olluscar	shel	lfish	•	0		
40A. Warewash	hing facilities: in:	stalled, maintained, & used; test strips				0	0		
B. Operational warewashing machines						0	0		
41. Non-food o	41. Non-food contact surfaces clean						0		
Physical Facilities				IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold	water available;	adequate pressure		•	0				
43A. Plumbing	installed; proper	backflow devices		0	•				
Fail Notes	5-202.13	*Backflow Prevention, Air Gap [hose connected to above sink outdoor style There is bo backflow prevention seen on this							
	5-205.15 (A)	*System Maintained in Good Repair [p-trap on 3-bay drain leaks.]							
_	a cross-connecti ned in good repa	on, non-drinking water, air		•	0				
C. Approved sy	ystem and clean	able fixtures, service sink		0	0				
44A. Sewage a	nd waste water	properly disposed		•	0				
B. Grease trap	s easily accessi	ole for cleaning		0	0				
45A. Toilet facil	lities; properly co	onstructed, supplied, & cleaned		0	0				
B. Toilet tissue	availability			0	0				
46. Garbage &	refuse properly	disposed; facilities maintained		0	0				
47A. Physical fa	acilities installed	, maintained, & clean		0	0				
B. Cleaning ma	aintenance tools	, preventing contamination		0	0				
48. Adequate v	entilation & light	ng; designated areas used		0	0				
SSACHUSETTS (	ONLY REGULA	TIONS							
s and Regulation	ns adopted for u	se in Massachusetts only.							
Facilities						IN C	OUT (	COS F	REPEAT
49A. When pla	ns are reviewed	, prerequisite for operations- valid permit				0	0		
B. Contents of	plans and speci	fications, preoperational inspections				0	0		
Procedures						IN	OUT	cos	REPEAT

John the halles

Inspector

Acknowledged Receipt : ARLISA BENNETT

# Food Establishment Inspection Report - FDA Procedures IN OUT COS REPEAT 50. Anti-choking Procedures O O □ □ 51. Tobacco Products: Notice and Sale

John The hallest



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 1/18/2018 Business: Peirce School

170 Temple St.

Business ID: 1N2305

Inspection: 6N000011

Section: 4

Phone: 617-559-9630

Inspector: 1N11123 Nicola Assan

		on: 1			-up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Commissioner of Health / Ac Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent c pensi s orde	onstitu on or r er, you	tes ar evoca have	n orde ation o the ri	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti  Risk factors are improper practices or procedures identified as the most prevalent contri	on R	= repe	eat vic	latior		noce or
injury. Public Health Interventions are control measures to prevent foodborne illnesses of			5 01 10	Joube	JITIE III	11622 01
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	•	0	0			

Insi	ector

Acknowledged Receipt:

Food Establishment Inspection Re	port	- רט	'A			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	ĬN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	•		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	•	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	•		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		•		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		$\square$
This item has Notes. See Footnote 1 at end of questionnaire.						

Inspector	
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Food Establishment Inspection Report - FDA Time/Temperature Control for Safety Food (TCS Food) OUT N/O N/A COS REPEAT \*Hot TCS foods Maintained at or Above 135oF, Also for Fail Notes 3-501.16 (A) whole meat roasts (130F and above) The tempeerature of the food in the Metro hot holding unit was recorded as 129.9 deg F. Food for hot holding must be maintained at a temperature of at least 135 deg F to prevent the growth of pathogens which can result in foodborne illness.] 0 0 0 0 22. Proper cold holding temperatures 0 0 0 0 23. Proper Date Marking 0 0 0 0 23B. TCS Foods Disposition 24A. Time as a public health control: procedures 0 0 0 0 0 24B. Time as a public health control: temperatures & discarding food 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 0 0 0 Consumer Advisory OUT N/O N/A COS REPEAT 25. Consumer advisory provided for raw or undercooked foods 0 0 0 Highly Susceptible Populations (HSP) OUT N/O N/A COS REPEAT 0 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 0 0 26B. Reservice of foods Chemical OUT N/O N/A COS REPEAT IN 0 0 0 27. Food additives: approved and properly used 0 0 0 28A. Toxic substances identified, stored and used 0 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 0 0 0 28C. Conditions of Use: law COS REPEAT Conformance with Approved Procedures IN OUT N/O N/A 29A. Compliance with variance, specialized process, & HACCP plan 0 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures O 0 0 29C. When HACCP plan is required GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation OUT N/O N/A COS REPEAT Safe Food and Water 30. Pasteurized eggs used where required 0 0 0 0 31A. Water & ice from approved source 0 0 0 31B. Sampling, alternative water supply

Inspector	

Food Establishment Inspection Rep	ort	- FL	)A			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Name [The salad dressings had been removed from their original containers labelled so that they are easily identifiable. The mistaken from unlabelled containers could result in severe medical consequences. ]	nal co er mu n use	ontaine st be				
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingemails			•	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing			•	0		

				_
Inc	ne	ct	OF	

Proper Use of Utensils		IN	OUT	cos	REPEAT
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service	lf-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
This item has Notes. See Footnote 2 at end of questionnaire.					
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
es and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
		0	0		
59. Temporary Food Establishments					

Inspector Acknowledged Receipt :

Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

Inspector Acknowledged Receipt :

#### Footnote 1

#### Notes:

Met a representative of Sodexo on my way out of the school who informed me that he is aware that the hot holding units in some of the schools are not maintaining the required temperature. He is therefore undertaking a program of repair of these units and will replace if necessary.

#### Footnote 2

#### Notes:

The school kitchen does not have a dishwasher installed. It has a 3 bay sink.

Inspector	Acknowledged Receipt :	Page 7 of 7



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/4/2018
Business: Peirce School

170 Temple St.

Newton, MA 02465

Business ID: 1N2305

Inspection: 6N000049

dusiness id. 1142303

Section: 4

Phone: 617-559-9630

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine
Results: No Follow-up R2

Results: No Follow-up R2						
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vince and the commission of the second code. This report, when signed below by the Commissioner of Health / Aga Commissioner of Health. Failure to correct violations cited in this report may result in susting establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	ent co pensions orde	onstitu on or r r, you	tes ar evoca have f	orde tion o	r by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	_evel (	bsen	ed_	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two F	Persor	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			S OI IC	odbo	rne III	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	•				
Fail Notes 5-205.11 Accessibility, Operation and Maintenance [There were boxes in front of the handsink. You must k handsinks accessible at all items and not block access store items on or in them.]						
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	•	0		
12B. Shipping and receiving frozen food	0	0	•	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	•	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	•		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		

19. Proper reheating procedures for hot holding

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		•		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		•		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, choods.	emica	als, an	d phy	sical	object	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEA <sup>-</sup>	Γ = re	peat v	violatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		

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Inspector

Acknowledged Receipt : Tim Viveiros

Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			•	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			<b>0</b>	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			•	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			•	0		
45A. Single-use/ single service articles properly stored and used, required			•	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	9		0	0		
46. Gloves used properly			•	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consum service	er sel	f-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, mollusc	an		0	0		

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Inspector Acknowledged Receipt : Tim Viveiros

		Food Establishment Inspection Repor	- FI	DA			
Utensils, Equipme	ent and Vend	ing		IN	OUT	cos	REPEAT
48A. Warewash	hing facilities	installed, maintained, & used; test strips		0	•		
Fail Notes	4-501.19	Manual warewashing equipment, wash solution temperature [The temperature of the water for washing in the 3 bay sink compartment was 80.6 degrees fahrenheit. The temperature wash solution in manual warewashing equipment shall be monot less than 110 degrees fahrenheit or the temperature spetthe cleaning agent manufacturer's label instructions.]	aintair	ed at			
48B. Operation	nal warewash	ning machines		0	0		
49. Non-food co	ontact surfac	es clean		0	0		
Physical Facilities			IN	OUT	N/A	cos	REPEAT
50. Hot & cold v	water availab	le; adequate pressure	0	0			
51A. Plumbing	installed; pro	per backflow devices	0	0			
51B. Prohibitin	g a cross-co	nnection, inspection and servicing system	0	0			
51C. Approved	system and	cleanable fixtures, service sink	0	0	0		
52A. Sewage a	nd waste wa	ter properly disposed	0	0			
52B. Grease tr	aps easily a	ccessible for cleaning	0	0			
52C. Removing	g mobile food	establishment waste	0	0	•		
53A. Toilet facil	lities; properl	y constructed, supplied, & cleaned	0	•			
Fail Notes	5-501.17	Toilet room receptacle, covered- sanitary napkins [There was no cover on the receptacle in the toilet room. A to room used by females shall be provided with a covered receptor the disposal of sanitary napkins.]					
53B. Toilet tiss	ue availabilit	y	0	0			
54. Garbage &	refuse prope	rly disposed; facilities maintained	0	0			
55A. Physical fa	acilities insta	led, maintained, & clean	0	0			
55B. Private ho	mes and livir	ng or sleeping quarters, use prohibition	0	0			
56. Adequate ve	entilation & li	ghting; designated areas used	0	0			
ASSACHUSETTS (	ONLY REGU	LATIONS					
les and Regulation	s adopted fo	r use in Massachusetts only.					
Facilities				IN	OUT	cos	REPEAT
57A. Catering				0	0		
57B. When pla	ns are reviev	ved, prerequisite for operations- valid permit		0	0		
57C. Contents	of plans and	specifications, preoperational inspections		0	0		
58. Mobile Food	d Operations			0	0		
59. Temporary	Food Establi	shments		0	0		
60. Residential	Kitchens			0	0		
Procedures				IN	OUT	cos	REPEAT

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Inspector

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Food	Establishment	Inspection	Report -	FDA
1 000	Lotabiloillicit	HISPECTION	LEDOIL -	

Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

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Inspector

Acknowledged Receipt : Tim Viveiros

Page 6 of 6



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/2/2019

Business ID: 1N2305

Inspection: 6N000110

**Business:** Peirce School

Section: 4

170 Temple St.

Newton, MA 02465

Phone: 617-559-9630

Inspector: 1N11123 Nicola Assan

Results: No Follows

	Resu	its: r	NO FC	HOW-	-up K	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate version of Federal Food Code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in successful in the report may result in successful in the setablishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o spensi s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit#Risk Category 02	Risk	Level (	Obser	ved	02 Lo	W
Foodborne Illness Complaint Investigated (All)   Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect	ion R	= repe	at vio	lation	ı	
Risk factors are improper practices or procedures identified as the most prevalent contri injury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 5

Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT 8A. Hands clean & properly washed 8B. Where to wash, hand antiseptics 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 10B. Handwashing sinks accesible with proper signage, handwashing aids N/O N/A COS REPEAT **Approved Sources** IN OUT 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 11B. Packaged foods, labeling, whole muscle beef 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 12B. Shipping and receiving frozen food 13. Food in good condition, honestly presented, safe, & unadulterated 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 14B. Missing shellstock tags, destruction 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination N/O N/A COS REPEAT 15A. Food separated & protected 15B. Cleaning equip/utensils/food containers O 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) IN N/O N/A COS REPEAT 18A. Proper cooking time & temperatures 18B. Whole meat cooking and serving, storing 18C. Microwave cooking of raw animal foods 19. Proper reheating procedures for hot holding

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20. Proper cooling time & temperatures

21. Proper hot holding temperatures

0 0

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN			N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		•		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, clods.	hemica	als, an	d phy	sical	objects	sinto
= In compliance OUT = not in compliance COS - corrected on -site during inspecti	on R	EPEA	Γ = re	peat v	violatio	in
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

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Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Food Temperature Control OUT N/O N/A COS REPEAT 33B. Frozen food 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly 0 0 Food Identification OUT COS REPEAT IN 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients Prevention of Food Contamination IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 П 39C. Consumer self-service operations- utensils and monitoring 0 0 0 40A. Personal cleanliness- prohibition jewelry 0 40B. Maintenance of fingemails 0 0 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 46. Gloves used properly Utensils, Equipment and Vending OUT COS REPEAT IN 0 0 47A. Food & non-food contact surfaces cleanable 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 0 service 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips

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Inspector

48B. Operational warewashing machines

Acknowledged Receipt : Tim Viveiros

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		Food Establishment Inspection Report	- FL	JA			
Utensils, Equipme	ent and Vend	ing		IN	OUT	cos	REPEAT
49. Non-food c	ontact surfac	es clean		•	0		
Physical Facilities			IN	OUT	N/A	cos	REPEAT
50. Hot & cold	water availal	ole; adequate pressure	0	0			
51A. Plumbing	installed; pro	per backflow devices	0	0			
51B. Prohibitin	ig a cross-co	nnection, inspection and servicing system	•	0			
51C. Approved	d system and	cleanable fixtures, service sink	0	0	0		
52A. Sewage a	ınd waste wa	ter properly disposed	0	0			
52B. Grease tr	aps easily a	ccessible for cleaning	0	0			
52C. Removin	g mobile foo	d establishment waste	0	0	0		
53A. Toilet faci							
Fail Notes	5-501.17	[The receptacle in the toilet room was not covered. A toilet roo used by females shall be provided with a covered receptacle.					
53B. Toilet tiss	ue availabili	у	0	0			
54. Garbage &	refuse prope	rly disposed; facilities maintained	0	0			
55A. Physical fa	acilities insta	lled, maintained, & clean	0	0			
55B. Private ho	mes and livi	ng or sleeping quarters, use prohibition	•	0			
56. Adequate v	entilation & I	ghting; designated areas used	0	0			
ASSACHUSETTS (	ONLY REGL	LATIONS					
les and Regulation	s adopted for	or use in Massachusetts only.					
Facilities				IN	OUT	cos	REPEAT
57A. Catering				0	,0		
57B. When pla	ns are revie	ved, prerequisite for operations- valid permit		0	0		
57C. Contents	of plans and	specifications, preoperational inspections		0	0		
58. Mobile Food	d Operations			0	0		
59. Temporary	Food Establi	shments		0	0		
60. Residential	Kitchens			0	0		
Procedures				IN	OUT	cos	REPEAT
61. Anti-choking	g Procedures	<b>1</b>		0	0		
62. Tobacco Pr	oducts: Notic	e and Sale		0	0		
63. Food Allera	v Awareness	Requirements		0	0		

Assan

Inspector

Acknowledged Receipt : Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:	12/9/2016	Bu
<b>Business:</b>	Underwood	School

101 Vernon St.

Newton, MA 02458

Business ID: 1N2365

Inspection: 5N000265

Section: 1

Phone: 617-559-9660

Inspector: 1N81219 Kyle Simpson

Reason: 1-Routine

Results: No Follow-up									
Inspection Summary									
Official Order for Correction: Based on an inspection today, the items checked indicate vertical Federal Food Code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in sustablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o spensi s orde	onstitu on or r er, you	tes ar evoca have	orde ition o the rig	er by the fight to a	ie food a hearing.			
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved _	02 Lo	w			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble					
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation	ı				
Risk factors are improper practices or procedures identified as the most prevalent contri njury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or			
Supervision	IN	OUT	N/O	N/A	cos	REPEAT			
1A. PIC Present	0	0							
B. Cert. food manager, knowledge, no critical violations	0	•							
Fail Notes 2-102.20 Food Protection Manager Certification [Employee did not have her servesafe certificate. All employees need to be trained in servesafe.]									
C. Duties of PIC	0	0							
Employee Health	IN	OUT	N/O	N/A	cos	REPEAT			
<ol><li>Management, food employee and conditional employee; knowledge, responsibilities and reporting</li></ol>	0	0	0	0					
3. Proper use of restriction and exclusion	0	0							
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
4A. Proper eating, tasting, drinking, or tobacco use	•	0	0						

Kyle 4

Inspector

Acknowledged Receipt: Tranace Andrews

Page 1 of 5

		F	ood Estab	lishment Inspection R	eport	- FD	Α			
Good Hygienic Pra	ctices				IN	OUT	N/O	N/A	cos	REPEAT
B. Preventing co	ontaminatio	n when ta	sting		0	0	•			
5. No discharge	from eyes,	nose, an	d mouth		•	0	0			
Preventing Contam	nination by H	Hands			IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clear	n & properly	y washed			•	0	0			
B. Where to was	sh, hand an	ntiseptics			0	•	0			
Fail Notes	2-301.15	to wash	a sign at the	3-bay that says you can use the nk from. Only use the handsink						
<ol><li>No bare hand properly allowed</li></ol>		th RTE fo	od or a pre-app	proved alternative procedure	0	0	0	0		
8A. Adequate ha	andwashing	g sinks pro	perly supplied	and accessible	•	0				
B. Handwashing	g sinks acce	esible with	proper signag	e, handwashing aids	•	0				
C. Conveniently	located har	ndwashin	g sink		•	0				
Approved Sources					IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, j	juice, bottled	d water, h	ermetically sea	aled food	•	0				
B. Fish and shel	llfish				0	0	0	0		
10. Food receive	ed at proper	temperat	ure		0	0	0	0		
11. Food in good	d condition,	safe, & ui	nadulterated		•	0				
Protection from Cor	ntamination				IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separ	ated & prote	ected			•	0	0	0		
B. Gloves, use li	imitation, or	ne task- c	ontaminated		•	0	0	0		
13A. Food-conta	ct surfaces:	: cleaned	& sanitized 17	1° F	•	0		0		
B. Food contact	surfaces cle	leaned an	d sanitized NM	IT 194° F, NLT 180° F	•	0		0		
C. Mechanical w utensils	varewashing	g equipme	ent sanitization	food contact surfaces, equip.,	0	0		0		
14. Proper dispos	sition of retu	urned, pre	viously served	reconditions, & unsafe food	•	0				
Potentially Hazardo	ous Food Tir	me/Temp	erature		IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cookir	ng time & te	emperatur	es		0	0	0	0		
16. Proper rehea	iting proced	lures for h	ot holding		•	0	0	0		
17. Proper coolin	ng time & ter	mperatur	es		0	0	0	0		
18. Proper hot ho	olding tempe	eratures			•	0	0	0		
19. Proper cold h	nolding temp	peratures			•	0	0	0		
20. Time as a pul	blic health o	control: pr	ocedures & re	cord	0	0	0	0		
Highly Susceptible I	Populations	3			IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized f	foods used;	prohibite	d foods not off	ered	0	0		0		

Thyle 4

	7						
Chemical		IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used		0	0		0		
23A. Toxic substances properly identified, stored and used		0	0		0		
B. Restriction presence and use, restriction and storage of medicines		0	0		0		
C. Storage- other personal care items		0	0		0		
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathoge loods.	ns, che	mic	als, an	d phy	sical	object	s into
N = In compliance OUT = not in compliance COS - corrected on -site during ins	pection	R	EPEA <sup>-</sup>	T = re	peat	violatio	n
Safe Food and Water		N	OUT	N/O	N/A	cos	REPEAT
24. Water & ice from approved source		0	0	0	0		
Food Temperature Control		IN	OUT	N/O	N/A	cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature contra	ol	0	0	0	0		
B. Frozen food		0	0	0	0		
26. Plant food properly cooked for hot holding	14	0	0	0	0		
27. Approved thawing methods used		0	0	0	0		
28A. Thermometers provided and accurate		0	0	0	0		
B. Thermometers function properly		0	0	0	0		
Food Identification				IN	OUT	cos	REPEAT
29A. Food properly labeled; original container				0	0		
B. Food labels, labeling of ingredients				•	0		
Prevention of Food Contamination				IN	OUT	cos	REPEAT
30A. Insects, rodents, & animals not present				•	0		
B. Handling prohibition, controlling pests, prohibiting animals				0	0		
31A. Contamination prevented during food storage				0	0		
B. Food display; ice used as an exterior coolant prohibited as an ingredient				0	0		
C. Consumer self-service operations- utensils and monitoring				0	0		
32A. Personal cleanliness- prohibition jewelry				0	0		
B. Maintenance of fingernails				0	0		
33. Wiping cloths; properly used and stored				0	0		
34. Washing fruits & vegetables				0	0		
Fail Notes 3-302.15 Washing Fruits and Vegetables [Currently fruit is not being washed. Be sure that before being put out to be sold.]	fruit is t	ein	g wasl	ned			
Proper Use of Utensils				IN	OUT	cos	REPEAT

Thyle 4

Inspector

Acknowledged Receipt : Tranace Andrews

Food Establishment Inspection	Report	- FD	Α			
Proper Use of Utensils			IN	OUT	cos	REPEAT
35. In-use utensils; properly stored			0	0		
36. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
37A. Single-use/ single service articles properly stored and used, required			0	0		
B. Single-use/service articles use limitation, kitchenware and tableware preventic contamination	ing		0	0		
38. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
39A. Food & non-food contact surfaces cleanable			0	0		
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consu	mer self-s	ervic	0	0		
C. Properly designed characteristics: food and non-food contact surfaces, mollutanks	scan shel	fish	0	0		
40A. Warewashing facilities: installed, maintained, & used; test strips			0	0		
B. Operational warewashing machines			0	0		
41. Non-food contact surfaces clean			0	0		
Physical Facilities	IN	OUT	N/O	N/A	cos	REPEAT
42. Hot & cold water available; adequate pressure	0	0				
43A. Plumbing installed; proper backflow devices	•	0				
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	•	0				
C. Approved system and cleanable fixtures, service sink	•	0				
44A. Sewage and waste water properly disposed	•	0				
B. Grease traps easily accessible for cleaning	•	0				
45A. Toilet facilities; properly constructed, supplied, & cleaned	•	0				
B. Toilet tissue availability	•	0				
46. Garbage & refuse properly disposed; facilities maintained	•	0				
47A. Physical facilities installed, maintained, & clean	•	0				
B. Cleaning maintenance tools, preventing contamination	•	0				
48. Adequate ventilation & lighting; designated areas used	•	0				
SSACHUSETTS ONLY REGULATIONS		- 1				
es and Regulations adopted for use in Massachusetts only.						
Facilities			IN C	UT (	cos i	REPEAT
49A. When plans are reviewed, prerequisite for operations- valid permit			0	0		
B. Contents of plans and specifications, preoperational inspections			0	0		
Procedures			IN	OUT	cos	REPEAT

Kyle li

Inspector

Acknowledged Receipt : Tranace Andrews

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Kyle 4

Inspector

Acknowledged Receipt : Tranace Andrews



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:	1/11/2018	Bu
<b>Business:</b>	Underwood	School

101 Vernon St.

Newton, MA 02458

Business ID: 1N2365

Inspection: 6N000010

Section: 1

Phone: 559-9660

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

	\csu	11.5.	NO I C	JIIOW-	-up K	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vivided Federal Food Code. This report, when signed below by the Commissioner of Health / Ag Commissioner of Health. Failure to correct violations cited in this report may result in sus establishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o pensi s orde	onstitu on or r er, you	tes ar evoca have	orde ation o the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two I	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti					1	
Risk factors are improper practices or procedures identified as the most prevalent contri- injury. Public Health Interventions are control measures to prevent foodborne illnesses of			rs of fo	odbo	orne illr	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	•	0		0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5, Clean-up of Vomiting and Diarrheal Events	0	0				
	IN	OUT	N/O	N/A	cos	REPEAT
Good Hygienic Practices						_
Good Hygienic Practices  6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			

Inc	nootor
1115	pector

Acknowledged Receipt:

		Food	Establishment Inspection R	eport	- FD	Α			
Good Hygienic Pra	actices			IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge	from eyes,	nose, and mou	th	•	0	0			
Control of Hands a	as a Vehicle	of Contaminati	on	] IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly	/ washed	<i>i</i> 0	•	0	0			
8B. Where to w	vash, hand a	antiseptics		0	•	0			$\square$
			at end of questionnaire.						
Fail Notes	2-301.15	handwashing that it can be sign must be	re is a wash hand basin specifically for there is a sign above the 3 bay sink ind used to drink from and to wash hands. I removed and the wash hand basin shou d for handwashing and the 3 bay sink so	his Id					
9. No bare hand properly allowed		th RTE food or a	a pre-approved alternative procedure	•	0	0	0		
10A. Adequate	handwashin	ng sinks properl	y supplied and accessible	•	0				
10B. Handwasl	hing sinks a	ccesible with pr	oper signage, handwashing aids	•	0				
Approved Sources	;			IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs,	, juice, bottle	ed water, herme	etically sealed food, game animals	•	0	0	0		
11B. Packaged	l foods, labe	eling, whole mus	scle beef	0	0	0	0		
11C. Obtaining	raw fish, pa	ackaged meat 8	poultry, eggs	0	0	0	0		
12A. Food recei	ived at prop	er temperature		0	0	0	0		
12B. Shipping a	ınd receivinç	g frozen food		0	0	0	0		
13. Food in goo	d condition,	honestly prese	nted, safe, & unadulterated	0	0				
13B. Food pack	age integrity	у		•	0				
14A. Required r	ecords avai	ilable: shellstocl	tags, parasite destruction	0	0	0	•		
14B. Missing st	hellstock tag	gs, destruction		0	0	0	•		
14C. Parasite de	estruction- s	storing raw/parti	ally cooked fish	0	0	0	0		
Protection from Co	ntamination	1		] IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	rated & prot	tected		0	0	0	0		
15B. Cleaning e	quip/utensil	ls/food containe	rs	0	0	0	0		
16A. Food-conta	act surfaces	s: cleaned & sar	nitized immersion 171° F and above	0	•		0		
Fail Notes		(A-E, F 1&2) s cleaned and s	Chemical Sanitization - Temperature, p Concentration and Hardness [The concentration of the multi-quartent solution was weak (less than 150ppm). label on the solution container indicate the concentration should be in the rang 150-400ppm. In order for sanitization to effective, the sanitizing solution must be specified concentration.] anitized NMT 194° F, NLT 180° F	ery The s that e of be	0		0		
TOD. TOOG COM	.451 34114053	o olcanica ana s	GING250 (419) 157 1,1421 100 1		_		_		_

Inspector

Acknowledged Receipt :

		Food I	Establishm	ent Inspection Re	port	- FD	Α			
Protection from Co	ontamination				<sup>°</sup> IN			N/A	cos	REPEAT
16C. Mechanic equip., utensils	16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils				0	0		0		
17. Proper disp	osition of returne	ed, previousl	y served recond	ditions, & unsafe food	0	0				
Time/Temperature	Control for Saf	ety Food (TC	S Food)		IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cod	oking time & tem	nperatures			0	0	0	0		
18B. Whole me	at cooking and s	serving, stori	ng		0	0	0	0		
18C. Microwave	e cooking of raw	animal food	s		0	0	0	0		
19. Proper rehe	ating procedure	s for hot hold	ding		0	0	0	0		
20. Proper cooli	ing time & temp	eratures			0	0	0	0		
21. Proper hot h	nolding tempera	tures			0	•	0	0		
This item ha	as Notes. See F	Footnote 3 a	t end of questi	ionnaire.						
Fail Notes	3-501.16 (A)	whole mea [The tempe holding unit temperature	t roasts (130F a rature of the mi t was at a range e of food should the growth of pa	d at or Above 135oF, Alsond above) inced beef (tacos) in the teleof 120 -125.8 deg F. The I be at least 135 deg F in thogens and therefore	not e					
22. Proper cold	holding tempera	atures			0	0	0	0		
23. Proper Date	Marking				0	0	0	0		
23B. TCS Food	s Disposition				0	0	0	0		
24A. Time as a	public health co	ntrol: proced	lures		0	0	0	0		
24B. Time as a	public health co	ntrol: tempe	ratures & discar	ding food	0	0	0	0		
24C. Time as a	public health co	ntrol: highly	susceptible pop	ulation (HSP)	0	0	0	•		
Consumer Advisor	у				IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provide	d for raw or ı	undercooked for	ods	0	0		0		
Highly Susceptible	Populations (H	SP)			IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used; p	rohibited foo	ds not offered		0	0		•		
26B. Reservice	of foods				0	0		0		
Chemical					IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved ar	nd properly u	ısed		0	0		0		
28A. Toxic subs	tances identifie	d, stored and	l used		0	0		0		
28B. Poisonous storage	s materials, sani	itizers, additi	ves, medicines	restriction, separation,	0	0		0		
28C. Conditions	s of Use: law				0	0		0		
Conformance with	Approved Proce	edures		T I	IN	OUT	N/O	N/A	cos	REPEAT
29A. Complianc	e with variance,	specialized	process, & HAC	CCP plan	0	0		0		

Inspector		

Food Establishment Inspection Re	oort	- FD	Α			
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into oods.						
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n Ri	EPEAT	Г = re	peat v	/iolatic	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			<b>O</b>	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			•	0		
42B. Washing produce			0	0		
77						

Inspector

Acknowledged Receipt :

Food Establishment Inspection Report	- FL	JA				
Prevention of Food Contamination		IN	OUT	cos	REPEAT	
42C. Washing produce- chemicals		0	0			
Proper Use of Utensils		IN	OUT	cos	REPEAT	
43. In-use utensils; properly stored		0	0			
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0			
45A. Single-use/ single service articles properly stored and used, required		0	0			
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0			
46. Gloves used properly		0	0			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT	
47A. Food & non-food contact surfaces cleanable		0	0			
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel- service	<b>F</b> _	0	0			
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0			
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0			
Fail Notes  4-501.19  Manual warewashing equipment, wash solution temperature [The temperature of the wash solution was 87.3 deg F. The wash solution temperature must be at least 110 deg F so that the performance of the detergent is not adversely affected, for example, animal fats that may be present on the dirty dishes would not be dissolved if the temperature of the wash solution is below 110 deg F.]						
48B. Operational warewashing machines		0	0			
49. Non-food contact surfaces clean		0	0			
Physical Facilities	IN	OUT	N/A	cos	REPEAT	
50. Hot & cold water available; adequate pressure	0	0				
51A. Plumbing installed; proper backflow devices	0	0				
51B. Prohibiting a cross-connection, inspection and servicing system	0	0				
51C. Approved system and cleanable fixtures, service sink	0	0	0			
52A. Sewage and waste water properly disposed	0	0				
52B. Grease traps easily accessible for cleaning	0	0				
52C. Removing mobile food establishment waste	0	0	0			
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0				
53B. Toilet tissue availability	0	0				
54. Garbage & refuse properly disposed; facilities maintained	0	0				
55A. Physical facilities installed, maintained, & clean	0	0				
55B. Private homes and living or sleeping quarters, use prohibition	0	0				
56. Adequate ventilation & lighting, designated areas used	0	0		П	П	

Inspector	Acknowledged Receipt:

MASSACHUSETTS ONLY REGULATIONS				
Rules and Regulations adopted for use in Massachusetts only.				
Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

### Footnote 1

#### Notes:

The PIC, Matillda Doko informed me that she attended food hygiene training course (serve safe) in August 2017 but does not have the certificate in the office. The PIC also informed me that she (and other catering staff) undergoes training every 3 weeks with Sodexo.

### Footnote 2

#### Notes:

The PIC mentioned that she will remove the sign when she has finished serving lunch.

### Footnote 3

#### Notes:

The thermometer in the hot holding unit inidicated a temperature of the hot holding unit as 135 deg F.

Inspector	
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## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Inst	Date:	10/

25/2018 **Business:** Underwood School

101 Vernon St.

Business ID: 1N2365

Inspection: 6N000057

0

0 0

0 0

OUT N/O N/A COS REPEAT 

0

Section: 1

Phone: 559-9660

Inspector: 1N11123 Nicola Assan Newton, MA 02458 Reason: 1-Routine Results: No Follow-up R2 Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed 02 Low Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 1. PIC Present, Knowledge and Duties 0 0 0 2. Certified Food Protection Manager  $\circ$ 0 This item has Notes. See Footnote 1 at end of questionnaire. OUT N/O N/A COS REPEAT Employee Health / Responding to Contamination Events IN 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 0 0 0 3B. Employee Reporting to PIC 0 0 0 4. Proper Use of Restriction & Exclusion 0 

Inspector

Good Hygienic Practices

5. Clean-up of Vomiting and Diarrheal Events

6B. Preventing contamination when tasting

6A. Proper eating, tasting, drinking, or tobacco use

Acknowledged Receipt: Tim Viveiros

	Food	Establishment Inspection Re	port	- FD	Α			
Good Hygienic Pr	actices		IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge	e from eyes, nose, and mou	uth	•	0	0			
Control of Hands	as a Vehicle of Contaminat	ion	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clea	n & properly washed		• •	0	0			
8B. Where to v	vash, hand antiseptics		0	0	0			
<ol><li>No bare hand properly allowe</li></ol>		a pre-approved alternative procedure	0	0	0	0		
10A. Adequate	handwashing sinks proper	ly supplied and accessible	0	0				
10B. Handwas	hing sinks accesible with p	roper signage, handwashing aids	•	0				
Approved Sources	S		IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs	, juice, bottled water, herm	etically sealed food, game animals	0	0	0	0		
11B. Packaged	d foods, labeling, whole mu	scle beef	0	0	0	0		
11C. Obtaining	raw fish, packaged meat (	& poultry, eggs	0	0	0	0		
12A. Food rece	ived at proper temperature		0	0	0	0		
12B. Shipping a	and receiving frozen food		0	0	0	0		
13. Food in goo	od condition, honestly prese	ented, safe, & unadulterated	•	0				
13B. Food pack	cage integrity		•	0				
14A. Required	records available: shellstoo	k tags, parasite destruction	0	0	0	•		
14B. Missing s	hellstock tags, destruction		0	0	0	•		
14C. Parasite d	lestruction- storing raw/part	tially cooked fish	0	0	0	0		
Protection from Co	ontamination		IN	OUT	N/O	N/A	cos	REPEAT
15A. Food sepa	arated & protected		0	0	0	0		
15B. Cleaning e	equip/utensils/food containe	ers	0	0	0	0		
16A. Food-cont	act surfaces: cleaned & sa	nitized immersion 171° F and above	0	•		0		
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution the 3 bay compartment sink was weak (<150ppm). In addition, there appeared to no sanitizing solution in the red buckets a test strip measured 0ppm. A chemical san used in a sanitizing solution for a manual mechanical operation shall be used in accordance with the manufacturer's instructions.]	on in o be s the nitizer					
16B. Food con	tact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanic equip., utensils	al warewashing equipment	sanitization food contact surfaces,	0	0		0		
17. Proper disp	osition of returned, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature	Control for Safety Food (1	CS Food)	IN	OUT	N/O	N/A	cos	REPEAT

ASSON

Food Establishment Inspection Re	eport	- FD	Α					
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT		
18A. Proper cooking time & temperatures	•	0	0	0				
18B. Whole meat cooking and serving, storing	0	0	0	0				
18C. Microwave cooking of raw animal foods	0	0	0	0				
19. Proper reheating procedures for hot holding	0	0	0	•				
20. Proper cooling time & temperatures	0	0	0	0				
21. Proper hot holding temperatures	•	0	0	0				
22. Proper cold holding temperatures	•	0	0	0				
23. Proper Date Marking	•	0	0	0				
23B. TCS Foods Disposition	0	0	0	0				
24A. Time as a public health control: procedures	0	0	0	0				
24B. Time as a public health control: temperatures & discarding food	0	0	0	0				
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0				
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT		
25. Consumer advisory provided for raw or undercooked foods	0	0		0				
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT		
26A. Pasteurized foods used; prohibited foods not offered	0	0		0				
26B. Reservice of foods	0	0		0				
Chemical	IN	OUT	N/O	N/A	cos	REPEAT		
27. Food additives: approved and properly used	0	0		0				
28A. Toxic substances identified, stored and used	0	0		0				
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0				
28C. Conditions of Use: law	•	0		0				
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT		
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0				
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•				
29C. When HACCP plan is required	0	0		0				
OOD RETAIL PRACTICES								
ood Retail Practices are preventative measures to control the addition of pathogens, cods.	chemica	als, an	d phy:	sical o	objects	into		
! = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation								
= In compliance OUT = not in compliance COS - corrected on -site during inspect	ion Ri							
= In compliance OUT = not in compliance COS - corrected on -site during inspect Safe Food and Water	IN			N/A	cos	REPEAT		

Inspector

Acknowledged Receipt: Tim Viveiros

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT IN 31A. Water & ice from approved source 0 0 31B. Sampling, alternative water supply O O 0 0 0 0 31C. Sampling report 0 0 0 32. Variance obtained for specialized processing methods OUT N/O N/A COS REPEAT **Food Temperature Control** IN 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 33B. Frozen food 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 0 35. Approved thawing methods used 0 36A. Thermometers provided and accurate 0 0 0 36B. Thermometers function properly Food Identification IN OUT COS REPEAT 0 0 37A. Food properly labeled; original container 37B. Food labels, labeling of ingredients 0 0 Prevention of Food Contamination IN OUT COS REPEAT 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 0 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingemails 0 0 41. Wiping cloths; properly used and stored 0 0 П 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals 0 Proper Use of Utensils COS REPEAT IN OUT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination

ASSA

46. Gloves used properly

0 0

Utensils, Equipme	ent and Vend	nding	)						IN	OUT	cos	REPEAT		
47A. Food & no	n-food conta	itact s	surfac	es clea	nable				0	0				
47B. Food con service	tact surfaces	es /ute	ıtensils	s cleana	bility, m	olluscan shellfish tanks,	consumer self	-	0	0				
47C. Properly of shellfish tanks	designed cha	haraci	cteristi	ics: foo	d and no	on-food contact surfaces,	molluscan		0	0				
48A. Warewash	ning facilities	s: ins	stalled	d, maint	ained, 8	used; test strips			0	0				
Fail Notes	4-501.19	[Th wa Foo is t adv	The ten ras 105 ood Co below dverse	mperatu 5.8 degi ode is e v 110 de ely affec	re of the rees F. ssential egrees F ted, for	equipment, wash solution wash solution in the 3 the The wash solution tempe for removing organic ma the performance of the example, animal fats tha asolved.]	ay compartme rature require atter. If the ten detergent ma	d in th nperai y be	ne ture					
48B. Operation	nal warewash	shing	g mach	hines					0	0				
49. Non-food co	ontact surfac	ices c	clean						0 0 0					
Fail Notes	4-602.13	[TI sh	The ga	e cleane	f the rei	aces frigerator were dirty. Non requency necessary to p								
Physical Facilities								IN	OUT	N/A	cos	REPEAT		
50. Hot & cold v	vater availab	able; a	adequ	uate pre	ssure			0	0					
51A. Plumbing i	installed; pro	roper	r backi	flow de	vices			0	0					
51B. Prohibiting	g a cross-co	onne	ection,	, inspec	tion and	servicing system		0	0					
51C. Approved	system and	nd clea	eanabl	le fixture	es, serv	ice sink		0	0	0				
52A. Sewage a	nd waste wa	ater p	prope	erly disp	osed			0	0					
52B. Grease tra	aps easily a	acces	essible	for clea	ıning			0	0					
52C. Removing	g mobile food	od est	stablisl	shment v	waste			0	0	0				
53A. Toilet facili	ities; properl	ну со	onstru	ıcted, sı	ipplied,	& cleaned		0	0					
53B. Toilet tiss	ue availabilit	lity						0	0					
54. Garbage & i	refuse prope	erly d	dispos	sed; fac	ilities m	aintained		0	0					
55A. Physical fa	acilities insta	talled,	d, main	ntained,	& clear	1		0	0					
EED Divote he	mes and livir	ving o	or slee	eping qu	ıarters,	use prohibition		0	0					
SSB. Private no		1:4:-	tina: de	esionat	ed area	s used		0	0					
56. Adequate ve	entilation & li	ugnu	g, a	oo.ga.										
				_										
56. Adequate ve	ONLY REGU	ULAT	TIONS	S		only.								
56. Adequate ve	ONLY REGU	ULAT	TIONS	S		s only.			IN	OUT	cos	REPEAT		
56. Adequate ve	ONLY REGU	ULAT	TIONS	S		s only.			in O	оит О	cos	REPEAT		

NO REPA

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Page 5 of 7

Facilities	IN	OUT	cos	REPEAT
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

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### Footnote 1

Notes:

PIC to attend serv safe certification class on 12th November 2018.

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## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/6/2019

Business ID: 1N2365

Inspection: 6N000116

Business: Underwood School 101 Vernon St.

Newton, MA 02458

1. PIC Present, Knowledge and Duties

2. Certified Food Protection Manager

Section: 1

0

0 0

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Phone: 559-9660

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

Results: No Follow-up R2

Inspection Summary
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02 Risk Level Observed02 Low
Foodborne Illness Complaint Investigated (All)  Involving More Than Two Persons
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	COS	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

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Page 1 of 6

Food Establishment Inspection F	epo	rt - Fl	DA			
Good Hygienic Practices	J ir	1 OU	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	(	9 0	0			
Control of Hands as a Vehicle of Contamination	11	1 OU.	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	(	9 0	0			
8B. Where to wash, hand antiseptics	(	9 0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	(	9 0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	(	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	(	9 0				
Approved Sources	] 11	1 OU	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	C	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	C	0	0	0		
12A. Food received at proper temperature	C	0	•	0		
12B. Shipping and receiving frozen food	C	0	•	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	•	0				
14A. Required records available: shellstock tags, parasite destruction	C	. 0	0	0		
14B. Missing shellstock tags, destruction	C	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	C	0	0	0		
Protection from Contamination	] [	1 OU-	N/O	N/A	cos	REPEAT
15A. Food separated & protected	•	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	C	⊙		0	$\checkmark$	
Fail Notes  4-501.114 (A-E, F 1&2)  Chemical Sanitization - Temperature, proceeding to the sanitizing solution and Hardness [The temperature of the sanitizing solution 3 bay sink and red buckets was we than 150ppm). A quaternary ammonium solution shall have a concentration specific by the manufacturer's directions (read label). The PIC corrected the concentration.]	tion in eak (le m ecified the	ss				
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	. 0	0				
Time/Temperature Control for Safety Food (TCS Food)	] 11	UO I	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	•	0	0	0		

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	F	Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature	Control for Safety F		IN			N/A	cos	REPEAT
18B. Whole me	at cooking and servi	ng, storing	0	0	0	0		
18C. Microwave	cooking of raw anii	mal foods	0	0	0	•		
19. Proper rehe	ating procedures for	hot holding	0	0	•	0		
20. Proper cooli	ng time & temperatu	ıres	0	0	0	0		
21. Proper hot h	nolding temperatures	3	0	0	0	0		
22. Proper cold	holding temperature	es	0	0	0	0		
Fail Notes	3-501.16(A2 &B)	*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) [The temperature of the TCS food in the refriger was observed to be 42.4 degrees F. In addition, temperature on the refrigerator thermometer was reading a similar temperature (42 degrees F). Maintain the internal temperature of TCS foods degrees F or below.]	the s					
23. Proper Date	Marking		•	0	0	0		
23B. TCS Foods	s Disposition		•	0	0	0		
24A. Time as a	public health contro	: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food			0	0	0	0		
24C. Time as a	24C. Time as a public health control: highly susceptible population (HSP)			0	0	0		
Consumer Advisor	у		IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	dvisory provided for	raw or undercooked foods	0	0		0		
Highly Susceptible	Populations (HSP)		iN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	d foods used; prohit	pited foods not offered	0	0		0		
26B. Reservice	of foods		0	0		0		
Chemical			IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	es: approved and p	roperly used	0	0		0		
28A. Toxic subs	tances identified, st	ored and used	0	0		0		
28B. Poisonous storage	s materials, sanitizer	s, additives, medicines restriction, separation,	0	0		0		
28C. Conditions	s of Use: law		0	0		0		
Conformance with	Approved Procedur	es	IN	OUT	N/O	N/A	cos	REPEAT
29A. Complianc	e with variance, spe	cialized process, & HACCP plan	0	0		0		
	iice- HACCP, reduc th approved procedi	ed oxygen packaging w/out variance, ures	0	0		•		
29C. When HA	CCP plan is required	i	0	0		•		

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### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		•		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils: properly stored			0	0		

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Food Establishment Inspection Report - FDA								
Proper Use of Utensils		IN	OUT	cos	REPEAT			
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0					
45A. Single-use/ single service articles properly stored and used, required		0	0					
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0					
46. Gloves used properly		0	0					
Jtensils, Equipment and Vending		IN	OUT	cos	REPEAT			
47A. Food & non-food contact surfaces cleanable		0	0					
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer service	self-	0	0					
47C. Properly designed characteristics: food and non-food contact surfaces, mollusca shellfish tanks	1	0	0					
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0					
48B. Operational warewashing machines		0	0					
49. Non-food contact surfaces clean		0	0					
hysical Facilities	] IN	OUT	Γ N/A	cos	REPEAT			
50. Hot & cold water available; adequate pressure	•	0						
51A. Plumbing installed; proper backflow devices	•	0						
51B. Prohibiting a cross-connection, inspection and servicing system	•	0						
51C. Approved system and cleanable fixtures, service sink	•	0	0					
52A. Sewage and waste water properly disposed	•	0						
52B. Grease traps easily accessible for cleaning	•	0						
52C. Removing mobile food establishment waste	0	0	0					
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0						
53B. Toilet tissue availability	•	0						
54. Garbage & refuse properly disposed; facilities maintained	•	0						
55A. Physical facilities installed, maintained, & clean	•	0						
55B. Private homes and living or sleeping quarters, use prohibition	•	0						
56. Adequate ventilation & lighting; designated areas used	0	0						
SACHUSETTS ONLY REGULATIONS								
s and Regulations adopted for use in Massachusetts only.								
acilities		IN	OUT	cos	REPEAT			
57A. Catering		0	0					
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0					
57C. Contents of plans and specifications, preoperational inspections		0	0					

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Acknowledged Receipt : Tim Viveiros

Page 5 of 6

Food Establishment Inspection Report - FDA									
Facilities	IN	OUT	cos	REPEAT					
58. Mobile Food Operations	0	0							
59. Temporary Food Establishments	0	0							
60. Residential Kitchens	0	0							
Procedures	IN.	OUT	cos	REPEAT					
61. Anti-choking Procedures	0	0							
62. Tobacco Products: Notice and Sale	0	0							
63. Food Allergy Awareness Requirements	0	0							

MESERY

Inspector

Acknowledged Receipt : Tim Viveiros



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/6/2017

Business ID: 1N2380

Inspection: 6N000001

Business: Ward School

Section: 1

10 Dolphin Rd.

Phone: 617-559-6450

Newton, MA 02459

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

	Resu	ilts: N	No Fo	llow-	up R	2		
Inspection Summary								
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / / Commissioner of Health. Failure to correct violations cited in this report may result in si establishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the aboth order.	Agent c uspensi nis orde	onstitu on or r er, you	tes ar evoca have	orde tion o	or by the fight to a	e ood a hearing.		
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ed _	02 Lo	<i>N</i>		
Foodborne Illness Complaint Investigated (All)  Involving More Than Two Persons								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable								
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec	tion R	= repe	at vio	lation				
Risk factors are improper practices or procedures identified as the most prevalent con injury. Public Health Interventions are control measures to prevent foodborne illnesses			S OT TO	oabc	irne ilir	iess or		
Supervision	iN	OUT	N/O	N/A	cos	REPEAT		
1. PIC Present, Knowledge and Duties	•	0						
2. Certified Food Protection Manager	•	0		0				
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT		
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0						
3B. Employee Reporting to PIC	0	0						
4. Proper Use of Restriction & Exclusion	•	0						
5. Clean-up of Vomiting and Diarrheal Events	•	0						
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT		
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0					
6B. Preventing contamination when tasting	•	0	0					

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	•	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	•	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
Fail Notes 4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, pH, Concentration and Hardness [The quat sanitizer solution was weak (be 100ppm). Maintain the concentration with manufacturers range between 200-400pp	low in the					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		

		-
Inspector		

Food Establishment Inspection Re	port	- FU	'A			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	•	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, ch foods.	emic	als, an	d phy	sical	object	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n R	EPEAT	Γ = re	peat	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		

Inspector Acknowledged Receipt :

		rood Establishment inspection Re	POL	ᆫᆫ	<i>/</i> A			
Safe Food and W	ater		. IN		N/O	N/A	cos	REPEAT
32. Variance of	0		0					
Food Temperature	e Control		IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper co	oling method	s used; adequate equipment for temperature control	0	0				
33B. Frozen fo	ood		0	0				
34. Plant food p	properly cook	ed for hot holding	0	0	0	0		
35. Approved the	nawing metho	ods used	0	0	0	0		
36A. Thermome	eters provide	d and accurate	0	0				
36B. Thermom	eters functio	n properly	0	0				
Food Identification	1				IN	OUT	cos	REPEAT
37A. Food prop	erly labeled;	original container			0	0		
Fail Notes	3-302.12	Food Storage Containers Identified with Common Nan [The tomato ketchup had been removed from its origin its new container had not been labelled. Foods which I removed from its original packaging/container must be in order to avoid severe medical consequences.]	al con nave b	tainer i een				
37B. Food labe	els, labeling o	f ingredients			0	0		
Prevention of Foo	d Contamina	tion			IN	OUT	cos	REPEAT
38A. Insects, ro	dents, & anir	nals not present			•	0		
38B. Handling	prohibition, c	ontrolling pests, prohibiting animals			0	0		
39A. Contamina	ation prevent	ed during food storage			0	0		
39B. Food disp	olay; ice used	as an exterior coolant prohibited as an ingredient			0	0		
39C. Consume	er self-service	operations- utensils and monitoring			0	0		
40A. Personal o	cleanliness- p	rohibition jewelry			0	0		
40B. Maintena	nce of fingen	nails			0	0		
41. Wiping cloth	ns; properly u	sed and stored			0	0		
42A. Washing F	Produce - folk	owing chemical manufacturers label			0	0		
42B. Washing p	roduce				0	0		
42C. Washing produce- chemicals								
Proper Use of Ute	nsils				IN	OUT	cos	REPEAT
43. In-use utens	sils; properly	stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled								
45A. Single-us	e/ single serv	ice articles properly stored and used, required			0	0		
45B. Single-use contamination	e/service arti	cles use limitation, kitchenware and tableware preventing	g		•	0		
46. Gloves used		0	0					

Inspector		

Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		•	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self- service	F-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
This item has Notes. See Footnote 1 at end of questionnaire.					
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
ASSACHUSETTS ONLY REGULATIONS					
les and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
		0	0		
60. Residential Kitchens					DEDEAT
60. Residential Kitchens Procedures		IN	OUT	cos	REPEAT

Food Establishment Inspection Rocedures	IN	OUT	cos	REPEAT
62. Tobacco Products: Notice and Sale	0	0		
This item has Notes. See Footnote 2 at end of questionnaire.				
63. Food Allergy Awareness Requirements	•	0		
	2			

### Footnote 1

### Notes:

Kitchen does not have a dishwasher.

3 bay sink in use and is being used correctly.

### Footnote 2

### Notes:

Tobacco products not on sale

	-	
spector	Acknowledged Receipt:	Page 7 of 7



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/7/2018

10 Dolphin Rd.

Business ID: 1N2380

Inspection: 4N000456

**Business:** Ward School

Section: 1

**Phone:** 617-559-6450

Inspector: 1N11124 Samantha Menard

Newton, MA 02459										on: ´ lts: ۱			-up				
nspection Summary																	
Official Order for Cor ederal Food Code. Commissioner of Hea stablishment permit he request must be nis order.	This report, alth. Failure and cessati	t, where to ation	hen sigr correct n of food	ned bo t viola d esta	elow bations of	by the Co cited in the nent ope	omm this re eration	nission report i ons. If	er of H may re aggrie	lealth / sult in s ved by t	Ager uspe his o	it consider	onstitu on or r r, you	ites ar evoca have	n orde ation of the ri	er by the fight to	ne food a hearing.
Est. Type 1 - Fo	od Svc Esta	tabli	is Licen	nse/Pe	ermit #	t		Risk C	Categoi	ry <u>02</u>	Ri	sk	Level (	Obser	ved	02 Lo	w
OODBORNE ILLNE	SS RISK FA	FAC	TORS	AND F	PUBLI	C HEAL	TH II	NTER'	VENTI	ONS							
flarked in appropriate Risk factors are implipited. Public Health Supervision	oper praction	tices	s or pro	cedur	res ide		as the	e mosi	t preva	lent cor	itribut	ting	factory.	rs of f	oodbo	orne ill	ness or
<u> </u>											7		0	IV/O	INIA		
1A. PIC Prese	-											9	-			_	_
B. Cert. food m			-								(	)	0				
Fail Notes	2-102.20	[i	(Food pi claimed	rotecti he wa	tion ma as a ce	anager Ce anager ce ertified fo ction man	ertific	cation manag	was no er. Ens	ot availa sure PIC	ble. F is a	PIC					
C. Duties of PIC											(	9	0				
Employee Health											] 1	N	OUT	N/O	N/A	cos	REPEAT
2. Managemer responsibilities			yee and	condi	itional	employe	ee; k	nowled	dge,			0	0	0	0		
3. Proper use	of restriction	n an	nd exclu	usion								0	0				
Good Hygienic Pr	actices										ļ	N	OUT	N/O	N/A	cos	REPEAT
4A. Proper eat	ing, tasting,	g, dri	inking, d	or toba	acco u	ıse						•	0	0			

Inspector

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Page 1 of 5

Food Establishment Inspection F	eport	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
B. Preventing contamination when tasting	•	0	0			
5. No discharge from eyes, nose, and mouth	•	0	0			
Preventing Contamination by Hands	IN	OUT	N/O	N/A	cos	REPEAT
6A. Hands clean & properly washed	•	0	0			
B. Where to wash, hand antiseptics	•	0	0			
7. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	•	0	0	0		
8A. Adequate handwashing sinks properly supplied and accessible	0	•				
Fail Notes 6-301.12 Hand Drying Provision [The paper towel dispenser above the hand washing was empty. Ensure that there is always an appropria drying provision available at the hand washing sink.]	te hand					
B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
C. Conveniently located handwashing sink	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
9A. Milk, eggs, juice, bottled water, hermetically sealed food	•	0				
B. Fish and shellfish	0	0	0	0		
10. Food received at proper temperature	0	0	0	0		
11. Food in good condition, safe, & unadulterated	•	0				
Protection from Contamination	] IN	OUT	N/O	N/A	cos	REPEAT
12A. Food separated & protected	•	0	0	0		
B. Gloves, use limitation, one task- contaminated	•	0	0	0		
13A. Food-contact surfaces: cleaned & sanitized 171° F	0	•		0		
Fail Notes 4-703.11 *Methods of Sanitization - Hot Water and Chemical [PIC stated he only keeps equipment and utensils in sanitizer for 15 seconds. As per the instructions on the sanitizer, items must have a minimum of 1 minute continue with the sanitizer to achieve proper sanitization.	ntact					
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
14. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Potentially Hazardous Food Time/Temperature	] IN	OUT	N/O	N/A	cos	REPEAT
15. Proper cooking time & temperatures	•	0	0	0		
16. Proper reheating procedures for hot holding	•	0	0	0		
17. Proper cooling time & temperatures	0	0	0	0		
18. Proper hot holding temperatures	0	•	0	0		

Sam Morrour d

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Food Establishment Inspection Re	port	- FD	Α			
Potentially Hazardous Food Time/Temperature	IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes 3-501.16 (A) *Hot PHFs Maintained at or Above 135oF [Corn dogs in the hot holding unit were 130*F. Warn TCS foods must be kept at 135*F or above. PIC turn the hot holding unit up.]						
19. Proper cold holding temperatures	0	0	0	0		
20. Time as a public health control: procedures & record	0	0	0	0		
Highly Susceptible Populations	IN	OUT	N/O	N/A	cos	REPEAT
21. Pasteurized foods used; prohibited foods not offered	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
22. Food additives: approved and properly used	0	0		0		
23A. Toxic substances properly identified, stored and used	•	0		0		
B. Restriction presence and use, restriction and storage of medicines	•	0		0		
C. Storage- other personal care items	•	0		0		
OOD RETAIL PRACTICES						
nod Retail Practices are preventative measures to control the addition of pathogens, chods.						
= In compliance OUT = not in compliance COS - corrected on -site during inspection	n K			pear		
Safe Food and Water	IN	OU	N/	N/A	CO	REPEA
24. Water & ice from approved source	0	0	0	0		
Food Temperature Control	IN	OUT	N/O		cos	REPEAT
25A. Proper cooling methods used; adequate equipment for temperature control	0	0	0	0		
B. Frozen food	0	0	0	0		
26. Plant food properly cooked for hot holding	0	0	0	0		
27. Approved thawing methods used	0	0	0	0		
28A. Thermometers provided and accurate	0	0	0	0		
B. Thermometers function properly	0	0	0	0		
Food Identification			IN	OUT	cos	REPEAT
29A. Food properly labeled; original container			0	0		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Name [Condiment bottles in cafeteria were not labeled. Working holding food removed from their original packaging muswith their common name.]	ng coi	ntainer				
B. Food labels, labeling of ingredients			_	_		
			0	O		
Prevention of Food Contamination			_	_		☐ REPEAT
Prevention of Food Contamination  30A. Insects, rodents, & animals not present			_	_		_

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Page 3 of 5

#### Food Establishment Inspection Report - FDA Prevention of Food Contamination IN OUT COS REPEAT 0 0 31A. Contamination prevented during food storage 0 0 B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 C. Consumer self-service operations- utensils and monitoring 0 0 32A. Personal cleanliness- prohibition jewelry B. Maintenance of fingernails 0 0 0 0 33. Wiping cloths; properly used and stored 0 34. Washing fruits & vegetables 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 35. In-use utensils; properly stored 0 0 36. Utensils, equipment & linens; properly stored, dried, and handled 0 0 37A. Single-use/ single service articles properly stored and used, required 0 B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination 0 0 38. Gloves used properly Utensils, Equipment and Vending IN OUT COS REPEAT 0 0 39A. Food & non-food contact surfaces cleanable B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-servic 0 0 0 0 C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks 0 0 40A. Warewashing facilities: installed, maintained, & used; test strips 0 0 B. Operational warewashing machines 0 0 41. Non-food contact surfaces clean OUT N/O N/A COS REPEAT **Physical Facilities** IN 0 0 42. Hot & cold water available; adequate pressure 0 43A. Plumbing installed; proper backflow devices 0 B. Prohibiting a cross-connection, non-drinking water, 0 0 system maintained in good repair 0 0 C. Approved system and cleanable fixtures, service sink 0 0 44A. Sewage and waste water properly disposed 0 0 B. Grease traps easily accessible for cleaning 0 0 45A. Toilet facilities; properly constructed, supplied, & cleaned 0 0 B. Toilet tissue availability 46. Garbage & refuse properly disposed; facilities maintained 0 0 0 47A. Physical facilities installed, maintained, & clean 0

Sorm Memoural

Inspector A

B. Cleaning maintenance tools, preventing contamination

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0 0

	N/O	N/A	cos	REPEAT
$\circ$				
U				
	IN	<b>O</b> U	СО	REPEA
	0	0		
	0	0		
	IN	OUT	cos	REPEAT
	0	0		
	0	0		
	0	IN O O IN O	IN OU O O O O IN OUT O O	IN OU CO O O □ O O □ IN OUT COS O O □

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Inspector

Acknowledged Receipt : Greg

Page 5 of 5



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/2/2018

Business ID: 1N2380

Inspection: 6N000060

Business: Ward School

Newton, MA 02459

Section: 1

10 Dolphin Rd.

Phone: 617-559-6450

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine
Results: No Follow-up R2

Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit# Risk Category 02 Risk Level Observed 02 Low Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 0 0  $\Box$ 1. PIC Present, Knowledge and Duties 0 0 0 2. Certified Food Protection Manager This item has Notes. See Footnote 1 at end of questionnaire. OUT N/O N/A COS REPEAT Employee Health / Responding to Contamination Events IN 0 0 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 0 3B. Employee Reporting to PIC 0 0 0 4. Proper Use of Restriction & Exclusion 0 O 5. Clean-up of Vomiting and Diarrheal Events OUT N/O N/A COS REPEAT Good Hygienic Practices IN 0 0 0 6A. Proper eating, tasting, drinking, or tobacco use 0 0 0 6B. Preventing contamination when tasting

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 7

_			Food Establishment Inspection F	Rep	ort	- FD	Α			
Good Hygienic Practices					IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth						0	0			
Co	ontrol of Hands a	as a Vehicle	of Contamination		IN	OUT	N/O	N/A	cos	REPEAT
	8A. Hands clear	n & properly	washed		0	0	0			
8B. Where to wash, hand antiseptics						0	0			
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						0	0		
10A. Adequate handwashing sinks properly supplied and accessible O						•				
	Fail Notes	5-205.11	Accessibility, Operation and Maintenance [There was a bag of pepperoni and a box of fruit cup stored in and on the handsink respectively. A hands only be used for handwashing, do not dump anything the handsinks. A handwashing sink shall be maintain that it is accessible at all times for employee use. A handwashing sink may not be used for purposes oth handwashing and restricted for that use. Convenient accessibility of a handwashing facility encourages tinhandwashing which provides a break in the chain of contamination from the hands of food employees to food contact surfaces. Sinks used for food preparation ware washing can become sources of contamination as handwashing facilities by employees returning from the handwashing facilities by employees the handwashing facilities for the handwashing facilities by employees the handwashing facilities for the handwashing facilities for the handwashing facilities for the handwashing facilities for the handwashing facilities for the handwashing	ink og int ned er ti mely food on a if u	can o so nan , l or nd sed					
		1	toilet or duties which have contaminated their hands	.]						
	10B. Handwasł	ning sinks a	ccesible with proper signage, handwashing aids	.]	0	0				
Аp	10B. Handwash			]	⊚ IN		N/O	N/A		□ REPEAT
_	proved Sources			]			N/O O	N/A O		_
_	oproved Sources	, juice, bottle	ccesible with proper signage, handwashing aids	]	IN	OUT			cos	REPEAT
	oproved Sources 11A. Milk, eggs, 11B. Packaged	, juice, bottle	ccesible with proper signage, handwashing aids	.]	IN O	OUT O	0	0	cos	REPEAT
	oproved Sources 11A. Milk, eggs, 11B. Packaged	, juice, bottle foods, labe raw fish, pa	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs	]	IN	OUT O O	0	0	cos	REPEAT
	oproved Sources 11A. Milk, eggs, 11B. Packaged 11C. Obtaining	juice, bottle foods, labe raw fish, pa	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature	.]	IN	OUT O O O	0 0	0 0 0	cos	REPEAT
	oproved Sources  11A. Milk, eggs,  11B. Packaged  11C. Obtaining  12A. Food recei  12B. Shipping a	, juice, bottle foods, labe raw fish, pa ved at prope nd receiving	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature	]	IN	OUT O O O	0 0 0	0 0 0	cos	REPEAT
	oproved Sources  11A. Milk, eggs,  11B. Packaged  11C. Obtaining  12A. Food recei  12B. Shipping a	juice, bottle foods, labe raw fish, pa wed at proposed and receiving d condition,	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature g frozen food honestly presented, safe, & unadulterated	]	IN	OUT O O O O	0 0 0	0 0 0	cos	REPEAT
	pproved Sources 11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good	juice, bottle foods, labe raw fish, pa ved at propo nd receiving d condition, age integrity	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature g frozen food honestly presented, safe, & unadulterated	]	IX	OUT O O O O O	0 0 0	0 0 0	cos	REPEAT
	pproved Sources 11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good	juice, bottle foods, labe raw fish, pa ved at propo nd receiving d condition, age integrity ecords avail	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature g frozen food honestly presented, safe, & unadulterated gable: shellstock tags, parasite destruction		Z 0 0 0 0 0 0	OUT O O O O O O	0 0 0 0 0	0 0 0 0	cos	REPEAT
	oproved Sources  11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good 13B. Food pack 14A. Required r 14B. Missing sh	juice, bottle foods, labe raw fish, pa ived at propo nd receiving d condition, age integrity ecords avail	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature g frozen food honestly presented, safe, & unadulterated gable: shellstock tags, parasite destruction		N 0 0 0 0 0 0 0	OUT O O O O O O O O	0 0 0 0 0	0 0 0 0 0	cos	REPEAT
	oproved Sources  11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good 13B. Food pack 14A. Required r 14B. Missing sh	juice, bottle foods, labe raw fish, pa ved at propo nd receiving d condition, age integrity ecords avail nellstock tag estruction- s	ed water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature g frozen food honestly presented, safe, & unadulterated of the shellstock tags, parasite destruction is, destruction etoring raw/partially cooked fish		IN 0 0 0 0 0 0 0 0 0	OUT O O O O O O O O O	0 0 0 0 0	000000000	cos	REPEAT
Pre	oproved Sources  11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good 13B. Food pack 14A. Required r 14B. Missing st 14C. Parasite de	juice, bottle foods, labe raw fish, pa ived at proportion d condition, age integrity ecords available nellstock tag estruction- s	coesible with proper signage, handwashing aids ad water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature a frozen food honestly presented, safe, & unadulterated able: shellstock tags, parasite destruction as, destruction storing raw/partially cooked fish		IN 0 0 0 0 0 0 0 0 0	OUT O O O O O O O O O	0 0 0 0 0 0	000000000	cos	REPEAT
Pro	pproved Sources  11A. Milk, eggs, 11B. Packaged 11C. Obtaining 12A. Food recei 12B. Shipping a 13. Food in good 13B. Food pack 14A. Required r 14B. Missing sh 14C. Parasite de otection from Co	juice, bottle foods, labe raw fish, pa ved at propo nd receiving d condition, age integrity ecords avail nellstock tag estruction- s entamination rated & prot	coesible with proper signage, handwashing aids ad water, hermetically sealed food, game animals ling, whole muscle beef ackaged meat & poultry, eggs er temperature a frozen food honestly presented, safe, & unadulterated able: shellstock tags, parasite destruction as, destruction storing raw/partially cooked fish	]	Z 0 0 0 0 0 0 0 0 0 Z	OUT O O O O O O O O O O O O O O O O O O	O O O O N/O	O O O O O O O O N/A	cos	REPEAT  C C C C C C C C C C C C C C C C C C

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Acknowledged Receipt : Tim Viveiros

Protection from C	ontamination		IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes	4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, ph Concentration and Hardness [The temperature of the sanitizing solution the 3 bay compartment sink was 72.0 defahrenheit. A quaternary ammonium compound solution shall have a minium temperature of 75 degrees fahrenheit.]	on in					
16B. Food con	tact surfaces cleaned and	sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanic equip., utensils		t sanitization food contact surfaces,	•	0		0		
17. Proper disp	osition of returned, previou	sly served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)					N/O	N/A	cos	REPEAT
18A. Proper co	oking time & temperatures		0	0	0	0		
18B. Whole me	eat cooking and serving, sto	pring	0	0	0	0		
18C. Microwav	e cooking of raw animal foo	ods	0	0	0	0		
19. Proper rehe	eating procedures for hot ho	olding	0	0	0	0		
20. Proper cool	ling time & temperatures		0	0	0	0		
21. Proper hot	holding temperatures		0	0	0	0		
22. Proper cold	holding temperatures		0	0	0	0		
23. Proper Date	e Marking		0	0	0	0		
23B. TCS Food	ds Disposition		0	0	0	0		
24A. Time as a	public health control: proce	edures	0	0	0	0		
24B. Time as a	public health control: temp	eratures & discarding food	0	0	0	0		
24C. Time as a	public health control: highl	y susceptible population (HSP)	0	0	0	•		
Consumer Adviso	ry		IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	advisory provided for raw o	r undercooked foods	0	0		0		
Highly Susceptible	e Populations (HSP)		IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	ed foods used; prohibited fo	oods not offered	0	0		•		
26B. Reservice	of foods		0	0		•		
Chemical			IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	ves: approved and properly	used	0	0		0		
28A. Toxic subs	stances identified, stored a	nd used	0	0		0		
28B. Poisonou storage	s materials, sanitizers, add	itives, medicines restriction, separation,	0	0		0		
28C. Condition	s of Use: law		0	0		0		
Conformance with	Approved Procedures		IN	OUT	N/O	N/A	cos	REPEAT
20A Compliant	no with variance, specialize	d process & HACCE plan	$\circ$	0		0	П	П

Inspector

Food Establishment Inspection Re	port	- FD	Α						
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT			
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•					
29C. When HACCP plan is required	0	0		0					
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, choods.	emica	als, an	d phy	sical (	objects	into			
N = In compliance OUT = not in compliance COS - corrected on -site during inspection	n Ri	EPEAT	Г = re	peat v	/iolatio	n			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT			
30. Pasteurized eggs used where required	0	0							
31A. Water & ice from approved source	•	0							
31B. Sampling, alternative water supply	0	0		0					
31C. Sampling report	0	0		0					
32. Variance obtained for specialized processing methods	0	0		0					
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT			
33A. Proper cooling methods used; adequate equipment for temperature control	0	0							
33B. Frozen food									
34. Plant food properly cooked for hot holding			•	0					
35. Approved thawing methods used			0	•					
36A. Thermometers provided and accurate	0	0							
36B. Thermometers function properly									
Food Identification			IN	OUT	cos	REPEAT			
37A. Food properly labeled; original container			0	0					
Fail Notes  3-302.12  Food Storage Containers Identified with Common Name of Food [The squeeze bottles of tomato ketchup were not labeled. Working containers of food/ingredients that are removed from their original packages for use shall be identified with the common name of the food. Label all containers, bins and squeeze bottles.]									
37B. Food labels, labeling of ingredients			0	0					
Prevention of Food Contamination			IN	OUT	cos	REPEAT			
38A. Insects, rodents, & animals not present			0	0					
38B. Handling prohibition, controlling pests, prohibiting animals			0	0					
39A. Contamination prevented during food storage			0	0					
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0					
39C. Consumer self-service operations- utensils and monitoring			0	0					
40A. Personal cleanliness- prohibition jewelry			0	0					
40B. Maintenance of fingernails			0	0					

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Inspector

Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report	- FC	)A			
Prevention of Food Contamination		IN	OUT	cos	REPEAT
41. Wiping cloths; properly used and stored		0	0		
42A. Washing Produce - following chemical manufacturers label		0	0		
42B. Washing produce		0	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service	-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
Fail Notes  4-501.19  Manual warewashing equipment, wash solution temperature [The temperature of the wash solution in the 3 bay compartme was 103.1 degrees fahrenheit. The temperature of the wash s manual warewashing equipment shall be maintained at not le 110 degrees fahrenheit or the temperature specified on the cl agent manufacturer's label instructions.]	olutio ss tha	n in n			
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			

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Inspector

Food Establishment Inspection	Report - FI	JA			
Physical Facilities	IN	OUT	N/A	cos	REPEAT
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	•	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Mesan

Inspector

#### Footnote 1

Notes:

PIC to attend serve safe course on the 12th November 2018.

MESSAN

Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 3/7/2019

Business ID: 1N2380

Inspection: 6N000087

Business: Ward School

Section: 1

10 Dolphin Rd.

**Phone:** 617-559-6450

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Inspector: 1N11123 Nicola Assan

Newto	n, MA 02459			Reas Resu				up R	2
Inspection Summary									
Federal Food Code. Commissioner of Hea establishment permit	This report, whe alth. Failure to c and cessation o	n signed below by the Co orrect violations cited in the of food establishment open	e items checked indicate v mmissioner of Health / Ag nis report may result in sus rations. If aggrieved by thi oner of Health at the abov	gent co spensions s orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	er by the fight to a	ie ood a hearing.
Est. Type 1 - Fo	od Svc Establis	License/Permit#	Risk Category 02	Risk I	_evel (	Obser	ved	02 Lo	w
Foodborne Illness	Complaint Inve	stigated (All)	Involving More Than Two	Persor	ns 🗆				
FOODBORNE ILLNE	SS RISK FACT	OR\$ AND PUBLIC HEALT	TH INTERVENTIONS						
Compliance status:	IN = in compliar	ice OUT = not in complia	ance N/O = not observed	N/A =	not a	oplica	ble		
•	·	,							
Marked in appropriate	e box for COS a	nd/or R. COS = correc	ted on-site during inspect	on K	= repe	at vio	lation		
			s the most prevalent contri event foodborne illnesses o			s of fo	odbo	rne illi	ness or
Supervision				IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present,	Knowledge and	Duties		0	0				
2. Certified Foo	d Protection Ma	nager		0	0		0		
This item h	as Notes. See I	ootnote 1 at end of ques	stionnaire.						
Fail Notes	2-102.12 (A)	one employee that has si responsibility and the aut preparation and service r knowledge of food safety	serve safe certificate. At lea upervisory and manageme thority to direct and control needs to demonstrate requi	nt food ired					
Employee Health	Responding to	Contamination Events		IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee H	Health: PIC Know	vledge, Responsibilities &	Reporting	0	0				
3B. Employee F	Reporting to PIC			•	0				
1 As									

Inspector

Acknowledged Receipt : Tim Viveiros

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Food Establishment Inspection Re	port	- FD	Α			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	•		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	•	0		

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		Food Establishment Inspection R	eport	- FD	Α			
Time/Temperature	e Control for Sat	fety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18B. Whole me	at cooking and	serving, storing	0	0	0	0		
18C. Microwav	e cooking of raw	animal foods	0	0	0	•		
19. Proper rehe	eating procedure	es for hot holding	0	0	0	0		
20. Proper cool	ling time & temp	eratures	0	0	0	0		
21. Proper hot	holding tempera	tures	0	•	0	0		
Fail Notes	so for t rent longer g or control, ll be							
22. Proper cold	holding temper	atures	0	0	0	0		
23. Proper Date	e Marking		•	0	0	0		
23B. TCS Food	ls Disposition		0	0	0	0		
24A. Time as a	24A. Time as a public health control: procedures							
24B. Time as a	public health co	ontrol: temperatures & discarding food	0	0	0	0		
24C. Time as a	public health co	ontrol: highly susceptible population (HSP)	0	0	0	0		
Consumer Adviso	ry		IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer a	advisory provide	d for raw or undercooked foods	0	0		0		
Highly Susceptible	Populations (H	SP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurize	ed foods used; p	rohibited foods not offered	0	0		0		
26B. Reservice	of foods		0	0		0		
Chemical		8	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additiv	ves: approved a	nd properly used	0	0		0		
28A. Toxic subs	stances identifie	d, stored and used	•	0		0		
28B. Poisonous storage	s materials, san	itizers, additives, medicines restriction, separation,	•	0		0		
28C. Condition	s of Use: law		•	0		0		
Conformance with	Approved Proc	edures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliano	ce with variance	, specialized process, & HACCP plan	0	0		0		
29B. Treating jo conformance wi		educed oxygen packaging w/out variance, ocedures	0	0		0		
29C. When HA	.CCP plan is req	uired	0	0		0		

Assu

Inspector

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	•		
Fail Notes 3-302.12 Food Storage Containers Identified with Common Nam [Squeeze bottles of ketchup and syrup were not labele containers holding food or food ingredients that are ren original packages for use in the food establishment sha with the common name of the food.]	d. Wol noved	rking from t				
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			⊙	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		

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Prevention of Foo	od Contamina	ition			IN	OUT	cos	REPEAT
Fail Notes	3-304.14	Wiping Cloths, Use Limitation [The wiping cloths were being store Cloths in use for wiping counters a held between uses in a chemical s specified on the manufacturer's lab	nd other equipment surfact anitizer solution at a conce	es sh	all be			
42A. Washing	Produce - fol	lowing chemical manufacturers label			0	0		
42B. Washing	produce				0	0		
42C. Washing	produce- che	micals			0	0		
Proper Use of Ute	ensils				IN	OUT	cos	REPEAT
43. In-use uten	sils; properly	stored			0	0		
44. Utensils, ed	quipment & lii	nens; properly stored, dried, and har	idled		0	0		
45A. Single-us	se/ single ser	vice articles properly stored and use	d, required		•	0		
45B. Single-us contamination	se/service art	icles use limitation, kitchenware and	tableware preventing		•	0		х 🗆
46. Gloves use	d properly				0	0		
Utensils, Equipme	ent and Vend	ing			IN	OUT	cos	REPEAT
47A. Food & no	47A. Food & non-food contact surfaces cleanable							
47B. Food cor service	ntact surfaces	dutensils cleanability, molluscan she	ellfish tanks, consumer self	_	0	0		
47C. Properly shellfish tanks	designed cha	aracteristics: food and non-food cont	act surfaces, molluscan		•	0		
48A. Warewas	hing facilities	: installed, maintained, & used; test s	strips		0	0		
48B. Operation	nal warewash	ning machines			•	0		
49. Non-food o	ontact surfac	es clean			0	0		
Physical Facilities				IN	OUT	N/A	cos	REPEAT
50. Hot & cold	water availab	le; adequate pressure		0	0			
51A. Plumbing	installed; pro	per backflow devices		0	0			
51B. Prohibitir	ng a cross-co	nnection, inspection and servicing sy	stem	0	0			
51C. Approved	d system and	cleanable fixtures, service sink		0	0	0		
52A. Sewage a	ınd waste wa	ter properly disposed		0	0			
52B. Grease to	raps easily ac	ccessible for cleaning		0	0			
52C. Removin	g mobile food	d establishment waste		0	0	0		
53A. Toilet faci	lities; properl	y constructed, supplied, & cleaned	200	0	0			
53B. Toilet tiss	sue availabilit	у		•	0			
54. Garbage &	refuse prope	rly disposed; facilities maintained		•	0			
55A. Physical f	acilities insta	lled, maintained, & clean		0	0			

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Inspector

Acknowledged Receipt : Tim Viveiros

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Food Establishment Inspection Report	- FL	JA			
Physical Facilities	IN	OUT	N/A	cos	REPEAT
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

#### Footnote 1

Notes:

New PIC who has been employed since December 2018.

MESER

Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 11/30/2017

Business ID: 1N2390

Inspection: 6N000006

Business: Williams School

Section: 3

141 Grove St.

Newton, MA 02466

**Phone:** 617-559-6480

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

		Results: No Follow-up R2							
ln:	spection Summary								
e Co esi	ficial Order for Correction: Based on an inspection today, the items checked indicate deral Food Code. This report, when signed below by the Commissioner of Health / Ammissioner of Health. Failure to correct violations cited in this report may result in sutablishment permit and cessation of food establishment operations. If aggrieved by the request must be in writing and submitted to the Commissioner of Health at the above order.	gent o spensi is orde	onstitu ion or r er, you	tes ar evoca have	orde Ition ( the ri	er by thof the fight to a	ne food a hearing		
	Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w		
	Foodborne Iliness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆						
=(	DODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
ò	mpliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	= not a	pplica	ble				
Лa	rked in appropriate box for COS and/or R. COS = corrected on-site during inspec	tion R	= repe	at vic	latior	1			
	sk factors are improper practices or procedures identified as the most prevalent contury. Public Health Interventions are control measures to prevent foodborne illnesses			s of f	odbo	orne ill	ness or		
	Supervision	IN	OUT	N/O	N/A	cos	REPEAT		
	1. PIC Present, Knowledge and Duties	•	0						
	2. Certified Food Protection Manager	•	0		0				
	Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT		
	3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0						
	3B. Employee Reporting to PIC	•	0						
	4. Proper Use of Restriction & Exclusion	•	0						
	5. Clean-up of Vomiting and Diarrheal Events	•	0						
	Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT		
	Good Trygienic Traditions								
	6A. Proper eating, tasting, drinking, or tobacco use	•	0	0					

_	_	_			
In	en	-	ct	0	_

Acknowledged Receipt:

Food Establishment Inspection Re	port	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0	,			
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	•		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	•	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	•	0	0	0		
20. Proper cooling time & temperatures	0	0	0	•		
21. Proper hot holding temperatures	0	0	0	0		$\square$
This item has Notes See Footnote 1 at and of questionnaire						

Inspector		

rood Establishment inspection Re	Port	- 50	<b>'</b> ''			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
Fail Notes 3-501.16 (A) *Hot TCS foods Maintained at or Above 1350F, Also whole meat roasts (130F and above) [The temperature of the chicken patties in the hot ho unit was recorded as 128.3 degrees Fahrenheit. The holding unit should be able to maintain temperature. 135 degrees F or above.]	olding e hot					
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	0		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
od Retail Practices are preventative measures to control the addition of pathogens, chids.	nemica	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspection	on Ri	EPEAT	Γ = re	peat v	/iolatic	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
Sale Food and Water	•	0				
30. Pasteurized eggs used where required	_					
	0	0				
30. Pasteurized eggs used where required	_	0		0		

Inspector

Food Establishment Inspection Report					
Safe Food and Water IN	_	N/O		_	REPEAT
32. Variance obtained for specialized processing methods	0		0		
		N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0				
33B. Frozen food	0				
34. Plant food properly cooked for hot holding	0	0	0		
35. Approved thawing methods used	0	0	0		
36A. Thermometers provided and accurate	0				
36B. Thermometers function properly	0				
Food Identification		IN	OUT	cos	REPEAT
37A. Food properly labeled; original container		0	0		
37B. Food labels, labeling of ingredients		0	0		
Prevention of Food Contamination		IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present		0	0		
38B. Handling prohibition, controlling pests, prohibiting animals		0	0		
39A. Contamination prevented during food storage		0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient		•	0		
39C. Consumer self-service operations- utensils and monitoring		•	0		
40A. Personal cleanliness- prohibition jewelry		0	0		
40B. Maintenance of fingernails		0	0		
41. Wiping cloths; properly used and stored		0	0		
42A. Washing Produce - following chemical manufacturers label		0	0		
42B. Washing produce		0	0		
42C. Washing produce- chemicals		0	0		
Proper Use of Utensils		IN	OUT	cos	REPEAT
43. In-use utensils; properly stored		0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled		0	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		0	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service		0	0		

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In	spe	act	or	

Food Establishment Inspection Repor	- FI	JA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	•		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
This item has Notes. See Footnote 2 at end of questionnaire.					
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	•	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
SSACHUSETTS ONLY REGULATIONS					
es and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
		0	0		
62. Tobacco Products: Notice and Sale		_	_		

Inspector	
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#### Footnote 1

#### Notes:

The LCD display of the hot holding unit was showing temperature fluctuating between 138 and 139 degrees F. The PIC (Meefong Y Chen) informed me that before she places food in the hot holding unit, temperatures above 135 degrees F are recorded. However, the temperature slowly decreases prior to service.

This was flagged up on the previous inspection in October 2016. Will send report to Rachel Oppenheimer (Director of Food Services of Newton Public Schools) and inform her that the hot holding will require repair or replacing.

#### Footnote 2

Would recommend an additional bin (small) near the wash hand basin to dispose of paper towels after washing hands.

nspector	Acknowledged Receipt :	Page 6 of 6



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/4/2018

Business: Williams School

141 Grove St.

Newton, MA 02466

Business ID: 1N2390

Inspection: CN000438

Section: 3

Phone: 617-559-6480

Inspector: 1N11121 Derek Kwok

Reason: 1-Routine

Results: No Follow-up R2 Inspection Summary Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order. Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02 Risk Level Observed 02 Low Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. Supervision OUT N/O N/A COS REPEAT 0 0 1. PIC Present, Knowledge and Duties 2. Certified Food Protection Manager 0 0 0 Employee Health / Responding to Contamination Events OUT N/O N/A COS REPEAT IN 0 0 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting П 0 0 3B. Employee Reporting to PIC 4. Proper Use of Restriction & Exclusion 0 0 5. Clean-up of Vomiting and Diarrheal Events 0 0 Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 6A. Proper eating, tasting, drinking, or tobacco use 0 0 6B. Preventing contamination when tasting 0 0 0 

Inspector

Acknowledged Receipt: Newton Public School

Food Establishment Inspection Re	eport	- FD	Α			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	•				
Fail Notes 6-301.14 Handwashing signage [A hand washing sign at the food employee's bathroom not observed. A sign or poster that notifies food employ to wash their hands shall be provided at all Handwashi Sinks used by food employees and shall be clearly visit food employees. Post a sign or poster.]	yees ing					
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	•	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	0		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	•	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	•	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0	П	П

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Food Establishment Inspection Re	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, oods.	chemic	als, an	d phy	sical	objects	s into
= In compliance OUT = not in compliance COS - corrected on -site during inspect	tion R	EPEA <sup>-</sup>	Γ = re	peat v	violatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	•	0				
31B. Sampling, alternative water supply	0	0		•	Ö	
31C. Sampling report	0	0		0		

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Inspector

Acknowledged Receipt : Newton Public School

Page 3 of 5

Food Establishment Inspection Re	port	- FD	Α			
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	•	0				
Food Identification			1N	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		
44. Utensils, equipment & linens; properly stored, dried, and handled			0	0		
45A. Single-use/ single service articles properly stored and used, required			0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventin contamination	9		•	0		
46. Gloves used properly			0	0		
Utensils, Equipment and Vending			IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable			0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consum service	er seli	F_	0	0		

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Food Establishment Inspection Report	- F[	DΑ			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		) (	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

Acknowledged Receipt : Newton Public School

Page 5 of 5



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 10/4/2018

Business ID: 1N2390

Business: Williams School

141 Grove St.

Newton, MA 02466

Inspection: 6N000050

Section: 3

Phone: 617-559-6480

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

					•	
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate vectoral Federal Food Code. This report, when signed below by the Commissioner of Health / Action Commissioner of Health. Failure to correct violations cited in this report may result in sussestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	jent c pensi s orde	onstitu on or r r, you	tes ar evoca have	n orde ation of the rig	er by the fight to a	ne ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two I	erso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A =	not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti	on R	= repe	at vio	lation	1	
Risk factors are improper practices or procedures identified as the most prevalent contri njury. Public Health Interventions are control measures to prevent foodborne illnesses of			s of fo	odbo	rne illi	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
This item has Notes. See Footnote 1 at end of questionnaire.						
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	•	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	•	0	0			

Inspector

Acknowledged Receipt : Tim Viveiros

Page 1 of 7

Food Establishment Inspection Re	port	- FD	Α						
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT			
7. No discharge from eyes, nose, and mouth	0	0	0						
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT			
8A. Hands clean & properly washed	0	0	0						
8B. Where to wash, hand antiseptics	0	0	0						
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	0	0					
10A. Adequate handwashing sinks properly supplied and accessible	0	•							
Fail Notes  6-301.11 Handwashing Cleanser, Availability [There was no soap in the soap dispenser. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid (soap). You need to refill the soap dispenser and ensure that it is supplied with soap at all times.]									
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0							
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT			
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	0	0					
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0					
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0					
12A. Food received at proper temperature	0	0	0	0					
12B. Shipping and receiving frozen food	0	0	0	0					
13. Food in good condition, honestly presented, safe, & unadulterated	0	0							
13B. Food package integrity	0	0							
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•					
14B. Missing shellstock tags, destruction	0	0	0	•					
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0					
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT			
15A. Food separated & protected	0	0	0	0					
15B. Cleaning equip/utensils/food containers	0	0	0	0					
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0					
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0					
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0	ū				
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0							
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT			
18A. Proper cooking time & temperatures	0	0	0	0					
18B. Whole meat cooking and serving, storing	0	0	0	•					
18C Microwaya cooking of raw animal foods	0	0	0	0	П	П			

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		F	ood Establishment Inspe	ection Re	port	- FD	Α			
Time/Temperatu	re Control for Saf	fety F	ood (TCS Food)		IN	OUT	N/O	N/A	cos	REPEAT
19. Proper re	neating procedure	es for	hot holding		0	0	0	0		
20. Proper co	oling time & temp	eratu	res		0	0	0	0		
21. Proper ho	t holding tempera	tures			0	•	0	0		
Fail Notes	3-501.16 (A)	[Th hole ens	t TCS foods Maintained at or Above the meat roasts (130F and above) the temperature of the macaroni chee thing unit was 127.4 degrees fahrent ture that the temperature of foods fo Intained at or above 135 degrees fa	se in the hot heit. You mus or hot holding	t					
22. Proper co	ld holding temper	ature	S		0	0	0	0		
Fail Notes	3-501.16(A2 &	kB)	*Cold PHFs Maintained at or Below pertains to untreated eggs (45F) [The temperature of food items in tranged from 42.8 to 44.3 degrees Maintain the internal temperature of degrees fahrenheit or below.]	he refrigerato fahrenheit.						
23. Proper Da	ite Marking				0	0	0	0		
23B. TCS Foods Disposition			0	0	0	0				
24A. Time as a public health control: procedures				0	0	0	0			
24B. Time as a public health control: temperatures & discarding food				0	0	0	0			
24C. Time as	a public health co	ontrol	: highly susceptible population (HSI	P)	0	0	0	0		
Consumer Advis	ory			J,	IN	OUT	N/O	N/A	cos	REPEAT
25. Consume	advisory provide	d for	raw or undercooked foods		0	0		0		
Highly Susceptib	le Populations (H	(SP			IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteuri	zed foods used; p	orohit	ited foods not offered		0	0		0		
26B. Reservic	e of foods				0	0		0		
Chemical					IN	OUT	N/O	N/A	cos	REPEAT
27. Food addi	tives: approved a	nd pr	operly used		0	0		0		
28A. Toxic su	bstances identifie	d, sto	red and used		0	0		0		
28B. Poisono storage	us materials, san	itizer	s, additives, medicines restriction, s	eparation,	•	0		0		
28C. Condition	ons of Use: law				0	0		0		
Conformance wi	th Approved Proc	edur	es		IN	OUT	N/O	N/A	cos	REPEAT
29A. Complia	nce with variance	, spe	cialized process, & HACCP plan		0	0		0		
	juice- HACCP, rewith approved pro		ed oxygen packaging w/out variance res	э,	0	0		•		
29C. When H	ACCP plan is req	quirec			0	0		0		

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#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	0	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	0	0				
36B. Thermometers function properly	0	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			0	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			0	0		
38B. Handling prohibition, controlling pests, prohibiting animals			0	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingemails			0	0		
41. Wiping cloths; properly used and stored			0	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			0	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils: properly stored			0	0		П

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Proper Use of Ute	ensils		IN	OUT	cos	REPEAT
Fail Notes	3-304,12	In-Use Utensils, Between-Use Storage [A food ladle was observed being stored on a paper towel on the function preparation table. During pauses in food preparation, store the uter in one of the following approved manners: 1) In the food with the handle above the top of the food and container, or in equipment the can be closed such as bins of sugar etc., or 2) On a clean portion food preparation table or cooking equipment only if the equipment cleaned and sanitized every four hours, or 3) In running water of sufficient velocity to flush particulates to the drain, or 4) In a contain of water if the water is maintained at 135 degrees fahrenheit and above. Do not use ice water. Do not store knives wedged between equipment. Avoid using containers and equipment without handles use utensils with handles instead. Once a food employee begins to a utensil such as a ladle, spatula and knife, that has been previous cleaned and sanitized, it is considered an in-use utensil. In-use utensed on a continuous or intermittent basis during preparation or dispensing, must be cleaned and sanitized on a schedule that precludes the growth of pathogens that may have been introduced utensil surfaces. In-use utensils may be safely stored in hot water maintained at 135 degrees fahrenheit or above during intermittent because microbial growth is controlled at such temperatures.]	ensils  at of the is iner as o use sily ensils			
44. Utensils, ed	quipment & li	nens; properly stored, dried, and handled	0	0		
45A. Single-us	se/ single ser	vice articles properly stored and used, required	•	0		
45B. Single-us contamination	se/service art	cicles use limitation, kitchenware and tableware preventing	0	0		
46. Gloves use	d properly		0	0		
Utensils, Equipme	ent and Vend	ling	IN	OUT	cos	REPEAT
47A. Food & no	on-food conta	act surfaces cleanable	0	0		
47B. Food con service	tact surfaces	s /utensils cleanability, molluscan shellfish tanks, consumer self-	0	0		
47C. Properly shellfish tanks	designed cha	aracteristics: food and non-food contact surfaces, molluscan	0	0		
48A. Warewash	ning facilities	: installed, maintained, & used; test strips	0	•		
Fail Notes	4-302.14	Sanitizing Solutions, Testing Devices [There were no testing devices to check the concentration of sanits solutions. A test kit or other device shall be provided to accurately measure the concentration of the sanitizing solution.]  Manual warewashing equipment, wash solution temperature	izing			
		[The temperature of the wash solution in the 3 bay compartment s measured 81.1 degrees fahrenheit. The temperature of the wash solution in manual warewashing equipment shall be maintained at less than 110 degrees fahrenheit (43 degrees celsius) or the temperature specified on the cleaning agent manufacturer's label instructions.]				
48B. Operation	nal warewash	ning machines	0	0		
49. Non-food co	ontact surfac	es clean	0	•		

MESA

		Food Establishment Inspection I	Report -	FDA			
Utensils, Equipme	ent and Vending			] IN	OU	T COS	REPEAT
Fail Notes	4-601.11 (B&C)	*Equipment, Food-Contact Surfaces, Nonfood and Utensils [The gaskets of the refrigerator were dirty. No surfaces and equipment shall be cleaned at a preclude accumulation of soil residues.]	n-food cont	act	5,		
Physical Facilities	3		1	N O	JT N/	A COS	REPEAT
50. Hot & cold	water available; ade	equate pressure	(	) C	)		
51A. Plumbing	installed; proper ba	ckflow devices	(	) C	)		
51B. Prohibitir	ng a cross-connection	on, inspection and servicing system	(	) (	)		
51C. Approved	d system and clean	able fixtures, service sink	(	) (	0		
52A. Sewage a	52A. Sewage and waste water properly disposed						
52B. Grease to	raps easily accessit	ole for cleaning	(	) C	)		
52C. Removin	g mobile food estab	olishment waste	(	) (	⊙		
53A. Toilet faci	ilities; properly cons	tructed, supplied, & cleaned	(	) C	)		
53B. Toilet tiss	sue availability		(	) C	)		
54. Garbage &	refuse properly disp	posed; facilities maintained	(	) C	)		
55A. Physical f	facilities installed, m	aintained, & clean	(	) C	)		
55B. Private ho	omes and living or s	leeping quarters, use prohibition	(	) C	)		
56. Adequate v	entilation & lighting	; designated areas used	(	) C	)		
ASSACHUSETTS	ONLY REGULATIO	NS					
les and Regulation	ns adopted for use	in Massachusetts only.					
Facilities				] IN	OU	T COS	REPEAT
57A. Catering				C	0		
57B. When pla	ans are reviewed, pr	rerequisite for operations- valid permit		(	0		
57C. Contents	of plans and specif	fications, preoperational inspections		C	0		
58. Mobile Foo	d Operations			(	0		
59. Temporary	Food Establishmen	ıts		C	0		
60. Residential	Kitchens			C	0		
Procedures				IN	OU	T COS	REPEAT
61. Anti-chokin	g Procedures			C	0		
62. Tobacco Pr	roducts: Notice and	Sale		C	0		
63 Food Allera	v Awareness Regu	irements		C	0	П	

Mess

Inspector

Acknowledged Receipt : Tim Viveiros

Page 6 of 7

#### Footnote 1

#### Notes:

At the time of the inspection an intern was working in the kitchen. She informed me that the PIC had left and Sodexo are looking to appoint another person.

MESER

Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/2/2019

Business ID: 1N2390

Inspection: 6N000111

Business: Williams School

Section: 3

141 Grove St.

**Phone:** 617-559-6480

Newton, MA 02466

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

	Nest	111.5.	1010	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	up	_
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in surestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the above this order.	gent o spensi is orde	onstitution or re er, you	ites ar evoca have	n orde ation o the ri	er by the fight to a	ie ood a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)   Involving More Than Two Persons						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed	N/A	= not a	pplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect						
Risk factors are improper practices or procedures identified as the most prevalent contributory. Public Health Interventions are control measures to prevent foodborne illnesses			rs of fo	odbo	rne illr	ness or
Supervision	IN		N/O	N/A	cos	REPEAT
PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	•	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
ob. Treventing contamination when tasting						

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 5

Food Establishment Inspection F	Repor	- FD	А				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT	
7. No discharge from eyes, nose, and mouth	•	0	0				
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
8A. Hands clean & properly washed	0	0	0				
8B. Where to wash, hand antiseptics	0	0	0				
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	•	0	0	0			
10A. Adequate handwashing sinks properly supplied and accessible	•	0					
10B. Handwashing sinks accesible with proper signage, handwashing aids	•	0					
Approved Sources	] IN	OUT	N/O	N/A	cos	REPEAT	
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0			
11B. Packaged foods, labeling, whole muscle beef	•	0	0	0			
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	0	0			
12A. Food received at proper temperature	0	0	0	0			
12B. Shipping and receiving frozen food	0	0	0	0			
13. Food in good condition, honestly presented, safe, & unadulterated	•	0					
13B. Food package integrity	•	0					
14A. Required records available: shellstock tags, parasite destruction			0	•			
14B. Missing shellstock tags, destruction			0	0			
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0			
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT	
15A. Food separated & protected	•	0	0	0			
15B. Cleaning equip/utensils/food containers	0	0	0	0			
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	•		0			
Fail Notes  4-501.114 (A-E, F 1&2)  Chemical Sanitization - Temperature, pH, Concentration and Hardness [The concentration of the sanitizing solution in the 3 bay sink was too strong (>500ppm). A quaternary compound solution shall have a concentration (and temperature) specified on the manufacturer's label instructions: 150- 400ppm and temperature between 65 and 75 degrees F.]							
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	•	0		0			
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	•	0		0			
17. Proper disposition of returned, previously served reconditions, & unsafe food	•	0					
Time/Temperature Control for Safety Food (TCS Food)	] IN	OUT	N/O	N/A	cos	REPEAT	
18A. Proper cooking time & temperatures	0	0	0	0			

M&ZOM Inspector

Food Establishment Inspection Re	port	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	•		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	•		<b>□</b> '
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		•		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	0	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
OOD RETAIL PRACTICES						
ood Retail Practices are preventative measures to control the addition of pathogens, chods.	nemica	als, an	d phy	sical	objects	s into
I = In compliance OUT = not in compliance COS - corrected on -site during inspection	on RI	EPEAT	Γ = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				

Inspector

Food Establishment Inspection Report - FDA Safe Food and Water OUT N/O N/A COS REPEAT 0 0 0 31B. Sampling, alternative water supply O 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 0 0 OUT N/O N/A COS REPEAT Food Temperature Control IN 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 33B. Frozen food 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 0 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly Food Identification OUT COS REPEAT 37A. Food properly labeled; original container 0 0 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination COS REPEAT IN 38A. Insects, rodents, & animals not present 0 0 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 39A. Contamination prevented during food storage 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring O 0 П 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 46. Gloves used properly Utensils, Equipment and Vending COS REPEAT IN OUT 0 

47A. Food & non-food contact surfaces cleanable

0

Food Establishment Inspection Report	- FI	AC			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service	f-	0	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		0	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		0	0		
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
IASSACHUSETTS ONLY REGULATIONS					
ules and Regulations adopted for use in Massachusetts only,					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	RÉPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Inspector



# City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 6/29/2017

Business ID: 1N2393

Inspection: 4N000390

Business: Zervas School

30 Beethovan Ave.

Newton, MA 02468

Section: 3

Phone: 617-559-6750

Inspector: 1N11122 Shanene Pierce

Reason: 4-Pre-operational

	K	esu	its: i	NO FC	IIOW-	·up ĸ	2
Inspection Summary							
Official Order for Correction: Based on an inspection today, the items checked indicated Federal Food Code. This report, when signed below by the Commissioner of Health Commissioner of Health. Failure to correct violations cited in this report may result in establishment permit and cessation of food establishment operations. If aggrieved be the The request must be in writing and submitted to the Commissioner of Health at the atthis order.	/ Age n susp by this	ent co ensi- orde	onstitu on or r r, you	tes ar evoca have	orde ition o the rig	er by the of the f ght to a	ie food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	<u>!</u>	Risk !	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than 1	Two P	ersor	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Compliance status: IN = in compliance OUT = not in compliance N/O = not obser	rved 1	V/A =	not a	oplica	ble		
Marked in appropriate box for COS and/or R. COS = corrected on-site during ins	pectio	nκ	= repe	at vio	lation		
Risk factors are improper practices or procedures identified as the most prevalent cinjury. Public Health Interventions are control measures to prevent foodborne illness				s of fo	odbo	rne illi	ness or
Supervision		IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties		0	0				
2. Certified Food Protection Manager		0	•		0	$\checkmark$	
Fail Notes 2-102.12 (A) Certified food protection manager [Person who will be in charge of the kitchen dur school year was not present. Please have pers charge receive certified food protection manage certificate.]	on in	е					
Employee Health / Responding to Contamination Events		IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting		0	0				
3B. Employee Reporting to PIC		0	0				
Fail Notes 2-201.11 (A&C) *Responsibility of Permit Holder, Person in C and Conditional Employees-Responsibility o to Exclude or Restrict [Need to see employee health policy.]							

Inspector

Acknowledged Receipt: Rachel Oppenheimer

Page 1 of 6

Food Establishment Inspection Re	port	- FD	Α			
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	⊚				
Fail Notes 2-501.11 Procedures involving clean-up of vomit and diarrhea [Through discussion it was determined that custodians a responsible for the clean up procedures for vomit and diarrheal events.]	are					5
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			
7. No discharge from eyes, nose, and mouth	0	0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	0	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	0	0	•	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0				
10B. Handwashing sinks accesible with proper signage, handwashing aids	0	0				
Fail Notes 6-301.14 Handwashing signage [Please have all facilities supplied with appropriate signal and other visual aids. ]	age					
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	0	0	•	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	0	0	•	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	0	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	•		
14B. Missing shellstock tags, destruction	0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	0		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	0	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		

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Inspector

Acknowledged Receipt : Rachel Oppenheimer

Food Establishment Inspection Report - FDA **Protection from Contamination** IN OUT N/O N/A COS REPEAT 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 17. Proper disposition of returned, previously served reconditions, & unsafe food 0 0 Time/Temperature Control for Safety Food (TCS Food) COS REPEAT IN OUT N/O N/A 0 0 0 0 18A. Proper cooking time & temperatures 0 0 18B. Whole meat cooking and serving, storing 0 0 18C. Microwave cooking of raw animal foods 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 0 0 0 0 0 20. Proper cooling time & temperatures 21. Proper hot holding temperatures 0 0 0 0 0 0 0 22. Proper cold holding temperatures 0 23. Proper Date Marking 0 0 0 0 0 23B. TCS Foods Disposition 0 0 0 24A. Time as a public health control: procedures 0 0 0 0 24B. Time as a public health control: temperatures & discarding food O 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) 0 0 0 0 Consumer Advisory COS REPEAT IN OUT N/O N/A 25. Consumer advisory provided for raw or undercooked foods 0 0 0 Highly Susceptible Populations (HSP) IN OUT N/O N/A COS REPEAT 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 0 26B. Reservice of foods 0 0 Chemical IN OUT N/O N/A COS REPEAT 0 0 0 27. Food additives: approved and properly used 0 0 28A. Toxic substances identified, stored and used 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 0 storage 28C. Conditions of Use: law 0 0 0 Conformance with Approved Procedures OUT N/O N/A COS REPEAT IN 29A. Compliance with variance, specialized process, & HACCP plan 0 0 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 conformance with approved procedures

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	China	THE PINE

Inspector

29C. When HACCP plan is required

0 0

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### Food Establishment Inspection Report - FDA

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				
33B. Frozen food	•	0				
34. Plant food properly cooked for hot holding	0	0	0	0		
35. Approved thawing methods used	0	0	0	0		
36A. Thermometers provided and accurate	•	0				
36B. Thermometers function properly	•	0				
Food Identification			IN	OUT	cos	REPEAT
37A. Food properly labeled; original container			0	0		
37B. Food labels, labeling of ingredients			•	0		
Prevention of Food Contamination			IN	OUT	cos	REPEAT
38A. Insects, rodents, & animals not present			•	0		
38B. Handling prohibition, controlling pests, prohibiting animals			•	0		
39A. Contamination prevented during food storage			0	0		
39B. Food display; ice used as an exterior coolant prohibited as an ingredient			0	0		
39C. Consumer self-service operations- utensils and monitoring			0	0		
40A. Personal cleanliness- prohibition jewelry			0	0		
40B. Maintenance of fingernails			•	0		
41. Wiping cloths; properly used and stored			•	0		
42A. Washing Produce - following chemical manufacturers label			0	0		
42B. Washing produce			•	0		
42C. Washing produce- chemicals			0	0		
Proper Use of Utensils			IN	OUT	cos	REPEAT
43. In-use utensils; properly stored			0	0		

Spenin Peero

Food Establishment Inspection Report	- FI	DΑ			
Proper Use of Utensils		IN	OUT	cos	REPEAT
44. Utensils, equipment & linens; properly stored, dried, and handled		•	0		
45A. Single-use/ single service articles properly stored and used, required		0	0		
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination		•	0		
46. Gloves used properly		0	0		
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
47A. Food & non-food contact surfaces cleanable		0	0		
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service	-	•	0		
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks		•	0		
48A. Warewashing facilities: installed, maintained, & used; test strips		•	0		
48B. Operational warewashing machines		•	0		
49. Non-food contact surfaces clean		0	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	•	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	•	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	•	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	•	0			
53B. Toilet tissue availability	•	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
SSACHUSETTS ONLY REGULATIONS					
es and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations- valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		

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Acknowledged Receipt: Rachel Oppenheimer

Food Establishment Inspection Rep	OIL - LDA			
Facilities	IN	OUT	cos	REPEAT
58. Mobile Food Operations	C	0		
59. Temporary Food Establishments	C	0		
60. Residential Kitchens	C	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	•	0		
Fail Notes [590.009(E)] Anti-choking Procedures				
62. Tobacco Products: Notice and Sale	C	0		
63. Food Allergy Awareness Requirements	C	•		
Fail Notes   [590 009/G)]   Food Allergy Awareness Requirements				

Spenin Peero

Inspector

Acknowledged Receipt : Rachel Oppenheimer



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Business ID: 1N2393

Inspection: 6N000014

Business: Zervas School

Section: 3

**Phone**: 617-559-6750

30 Beethovan Ave.

Inspector: 1N11123 Nicola Assan

Newton, MA 02468

Reason: 1-Routine

	Resu	ılts: N	No Fo	ollow	-up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Commissioner of Health / / Commissioner of Health. Failure to correct violations cited in this report may result in suestablishment permit and cessation of food establishment operations. If aggrieved by the The request must be in writing and submitted to the Commissioner of Health at the aboth order.	Agent ous spens nis orde	constitution or re er, you	ites ar evoca have	n order ation of the rig	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit # Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspec  Risk factors are improper practices or procedures identified as the most prevalent cont  niury. Public Health Interventions are control measures to prevent foodborne illnesses	tion R	= repe	eat vic	lation		ness or
Supervision	IN		N/O	N/A	cos	REPEAT
PIC Present, Knowledge and Duties	•	0				
2. Certified Food Protection Manager	•	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	•	0				
4. Proper Use of Restriction & Exclusion	•	0				
5. Clean-up of Vomiting and Diarrheal Events	⊚	0				
O DESCRIPTION D. P.	IN	OUT	N/O	N/A	cos	REPEAT
Good Hygienic Practices		$\sim$	0			
6A. Proper eating, tasting, drinking, or tobacco use	•	0	0			

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In	er	0	٠ta	r

Acknowledged Receipt :

Food Establishment Inspection Re	port	- FD	A			
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
7. No discharge from eyes, nose, and mouth	0	. 0	0			
Control of Hands as a Vehicle of Contamination	IN	OUT	N/O	N/A	cos	REPEAT
8A. Hands clean & properly washed	•	0	0			
8B. Where to wash, hand antiseptics	0	0	0			
<ol><li>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</li></ol>	<b>©</b>	0	0	0		
10A. Adequate handwashing sinks properly supplied and accessible	0	0		2		
10B. Handwashing sinks accesible with proper signage, handwashing aids	•	0				
Approved Sources	IN	OUT	N/O	N/A	cos	REPEAT
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals	•	0	0	0		
11B. Packaged foods, labeling, whole muscle beef	0	0	0	0		
11C. Obtaining raw fish, packaged meat & poultry, eggs	•	0	0	0		
12A. Food received at proper temperature	0	0	0	0		
12B. Shipping and receiving frozen food	0	0	0	0		
13. Food in good condition, honestly presented, safe, & unadulterated	•	0				
13B. Food package integrity	0	0				
14A. Required records available: shellstock tags, parasite destruction	0	0	0	0		
14B. Missing shellstock tags, destruction	0	0	0	•		
14C. Parasite destruction- storing raw/partially cooked fish	0	0	0	•		
Protection from Contamination	IN	OUT	N/O	N/A	cos	REPEAT
15A. Food separated & protected	0	0	0	0		
15B. Cleaning equip/utensils/food containers	•	0	0	0		
16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above	0	0		0		
16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	0	0		0		
16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	0	0		0		
17. Proper disposition of returned, previously served reconditions, & unsafe food	0	0				
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
18A. Proper cooking time & temperatures	0	0	0	0		
18B. Whole meat cooking and serving, storing	0	0	0	0		
18C. Microwave cooking of raw animal foods	0	0	0	0		
19. Proper reheating procedures for hot holding	0	0	0	0		
20. Proper cooling time & temperatures	0	0	0	0		
21. Proper hot holding temperatures	0	0	0	0		

21. Proper hot holding tempera	atures	•	0	0	0
Inspector	Acknowledged Receipt :				

Food Establishment Inspection Re	port	- FD	IA			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	0	0	0	0		
23. Proper Date Marking	0	0	0	0		
23B. TCS Foods Disposition	0	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	0	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	0	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		0		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		0		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, ch foods.	nemic	als, an	d phy	sical	objects	s into
IN = In compliance OUT = not in compliance COS - corrected on -site during inspection	on R	EPEA <sup>-</sup>	T = re	peat v	violatio	n
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		•		
31C. Sampling report	0	0		0		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	0	0				

Inspector

Acknowledged Receipt:

Food Establishment Inspection Report - FDA Food Temperature Control OUT N/O N/A COS REPEAT 33B. Frozen food 0 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 35. Approved thawing methods used 0 0 This item has Notes. See Footnote 1 at end of questionnaire. 0 0 36A. Thermometers provided and accurate 0 0 П 36B. Thermometers function properly Food Identification IN OUT COS REPEAT 0 0 37A. Food properly labeled; original container 0 0 П 37B. Food labels, labeling of ingredients **OUT COS REPEAT** Prevention of Food Contamination IN 0 0 38A. Insects, rodents, & animals not present 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 39A. Contamination prevented during food storage 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 42C. Washing produce- chemicals 0 0 Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 45A. Single-use/ single service articles properly stored and used, required 0 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination 46. Gloves used properly 0 0 Utensils, Equipment and Vending COS REPEAT IN 0 0 47A. Food & non-food contact surfaces cleanable 0 0 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips

Inspector	Acknowledged Receipt:

Food Establishment Inspection Report	- F[	)A			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
48B. Operational warewashing machines		0	0		
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	•	0			
51A. Plumbing installed; proper backflow devices	0	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	0	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	•	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	0	0			
55A. Physical facilities installed, maintained, & clean	•	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		0	0		
63. Food Allergy Awareness Requirements		0	0		

Inspector		

# Notes: PIC informed me that she rarely thaws any food but if she does, the food is thawed in the refrigerator.

Food Establishment Inspection Report - FDA

Inspector Acknowledged Receipt : Page 6 of 6



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp	Date:	10/22/2018
msh	Date.	10/22/2010

Business ID: 1N2393

Business: Zervas School 30 Beethovan Ave.

Newton, MA 02468

Inspection: 6N000054

Section: 3

Phone: 617-559-6750

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine Results: No Follow-up R2

					up . v.	_		
Inspection Summary								
Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.								
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk I	Level (	Obser	ved	02 Lo	w		
Foodborne Illness Complaint Investigated (All)  Involving More Than Two P	ersor	ns 🗆						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N	V/A =	not a	oplica	ble				
Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection	n R	= repe	at vio	lation	1			
Risk factors are improper practices or procedures identified as the most prevalent contrib njury. Public Health Interventions are control measures to prevent foodborne illnesses or			s of fo	odbo	rne illi	ness or		
Supervision	IN	OUT	N/O	N/A	cos	REPEAT		
1. PIC Present, Knowledge and Duties	0	0						
This item has Notes. See Footnote 1 at end of questionnaire.								
2. Certified Food Protection Manager	0	0		0				
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT		
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0						
3B. Employee Reporting to PIC	0	0						
4. Proper Use of Restriction & Exclusion	•	0						
5. Clean-up of Vomiting and Diarrheal Events	•	0						
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT		
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0					
6B. Preventing contamination when tasting	0	0	0					
W 460								

Inspector

Acknowledged Receipt: Tim Viveiros

Page 1 of 7

Food Establishment Inspection Report - FDA Good Hygienic Practices OUT N/O N/A COS REPEAT 0 0 0 7. No discharge from eyes, nose, and mouth N/O N/A COS REPEAT OUT Control of Hands as a Vehicle of Contamination 0 O 0 8A. Hands clean & properly washed 0 0 0 8B. Where to wash, hand antiseptics O O 0 П 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed 10A. Adequate handwashing sinks properly supplied and accessible 0 O 10B. Handwashing sinks accesible with proper signage, handwashing aids 0 0 OUT N/O N/A COS REPEAT Approved Sources 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 0 0 0 0 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 0 0 0 0 12A. Food received at proper temperature 0 0 0 12B. Shipping and receiving frozen food O 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 0 0 0 0 14A. Required records available: shellstock tags, parasite destruction O 0 O 0 14B. Missing shellstock tags, destruction O 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish COS REPEAT Protection from Contamination OUT N/O N/A IN 0 0 O 0 15A. Food separated & protected 0 15B. Cleaning equip/utensils/food containers 0 0 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 Fail Notes 4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, pH. Concentration and Hardness [The temperature of the water for the sanitizing solution in the 3 bay compartment sink was 68.7 degrees F (20.4 degrees C). A quaternary ammonium compound solution shall have a minimum temperature of 75 degrees F (24 degrees C).] 0 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 0 0 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) N/O N/A COS REPEAT 18A. Proper cooking time & temperatures 0 0 0 0 18B. Whole meat cooking and serving, storing 0 О 0 

Assan

port	- FD	Α			
IN	OUT	N/O	N/A	cos	REPEAT
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	0		
0	0	0	•		
IN	OUT	N/O	N/A	cos	REPEAT
0	0		•		
IN	OUT	N/O	N/A	cos	REPEAT
0	0		0		
0	0		0		
IN	OUT	N/O	N/A	cos	REPEAT
0	0		0		
•	0		0		
•	0		0		
•	0		0		
IN	OUT	N/O	N/A	cos	REPEAT
0	0		•		
0	0		•		
0	0		0		
emic	als, and	d phy	sical	objects	into
n R	EPEAT	= re	peat v	/iolatic	n
IN	OUT	N/O	N/A	cos	REPEAT
0	0				
0	0				
	NOOOO 0000 NOON NOON NOON NOON NOON NOO	IN OUT O O O O O O O O O O O O O O O O O O IN OUT O O O IN OUT O O O IN OUT O O O O O O O IN OUT O O O O O IN OUT O O O O O IN OUT O O O O O IN OUT O O O O O O O O O O O O O O O O O O O	O O O O O O O O O O O O O O O O O O O	IN OUT N/O N/A O	IN OUT N/O N/A COS O O O O O □ O O O O O □ O O O O O □ O O O O

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Inspector

Food Establishment Inspection Re	port	- FC	A					
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT		
31B. Sampling, alternative water supply	0	0		0				
31C. Sampling report	0	0		0				
32. Variance obtained for specialized processing methods	0	0		0				
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT		
33A. Proper cooling methods used; adequate equipment for temperature control	0	0						
33B. Frozen food	•	0						
34. Plant food properly cooked for hot holding	0	0	0	0				
35. Approved thawing methods used	0	0	0	0				
36A. Thermometers provided and accurate	0	0						
36B. Thermometers function properly	•	0						
Food Identification			IN	OUT	cos	REPEAT		
37A. Food properly labeled; original container			0	0				
Fail Notes  3-302.12  Food Storage Containers Identified with Common Name of Food [There was a squeeze bottle of ketchup that was not labeled in the cold holding unit behind the serving area. Containers of food or ingredients that are removed from their original packages for use shall be identified with the common name of the food. Label all containers and squeeze bottles.]								
bottles.)								
37B. Food labels, labeling of ingredients			•	0				
10 (000000000)			⊚ IN	_		□ REPEAT		
37B. Food labels, labeling of ingredients				_		_		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination			IN	OUT	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present			IN	OUT O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals			IN	OUT O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage			IN	ОUТ О О О	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient			IN	OUT O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring			IN	OUT O O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry			IX	OUT O O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails			IX	OUT O O O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored			IX	OUT O O O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label			IX	OUT O O O O O O O	cos	REPEAT		
Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce				OUT O O O O O O O O O O	cos	REPEAT		
37B. Food labels, labeling of ingredients  Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingemails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce  42C. Washing produce- chemicals				OUT O O O O O O O O O O	cos	REPEAT		
Prevention of Food Contamination  38A. Insects, rodents, & animals not present  38B. Handling prohibition, controlling pests, prohibiting animals  39A. Contamination prevented during food storage  39B. Food display; ice used as an exterior coolant prohibited as an ingredient  39C. Consumer self-service operations- utensils and monitoring  40A. Personal cleanliness- prohibition jewelry  40B. Maintenance of fingernails  41. Wiping cloths; properly used and stored  42A. Washing Produce - following chemical manufacturers label  42B. Washing produce  42C. Washing produce- chemicals				OUT O O O O O O O O O O O O O O O O O O	cos	REPEAT		

Assan

		Food Establishment Inspection	Report	- FI	DA			
Proper Use of Uter	nsils	- A34 - O044			IN	OUT	cos	REPEAT
45B. Single-use contamination	e/service arti	les use limitation, kitchenware and tableware preve	enting		0	0		
46. Gloves used	d properly				•	0		
Itensils, Equipme	nt and Vend	9			IN	OUT	cos	REPEAT
47A. Food & no	n-food conta	t surfaces cleanable			•	0		
47B. Food cont service	act surfaces	utensils cleanability, molluscan shellfish tanks, con	sumer self	-	0	0		
47C. Properly dishellfish tanks	lesigned cha	acteristics: food and non-food contact surfaces, mo	olluscan		0	0		
48A. Warewash	ing facilities	nstalled, maintained, & used; test strips			0	0		
Fail Notes	4-501.19	Manual warewashing equipment, wash solution ten The temperature of the wash solution in the 3 bay was 102.9 degrees F (39.4 degrees C). The wash a required in the Code is essential for removing orga- temperature is below 110 degrees F, the performan may be adversely affected, e.g., animal fats that ma dirty dishes would not be dissolved.]	compartme solution ter nic matter. nce of the o	npera If the deterg	ature gent			Ÿ
48B. Operations	al warewash	ng machines			0	0		
49. Non-food co	ntact surfac	s clean			•	0		
hysical Facilities				IN	OUT	N/A	cos	REPEAT
50. Hot & cold w	vater availab	e; adequate pressure		0	0			
51A. Plumbing in	nstalled; pro	er backflow devices		•	0			
51B. Prohibiting	g a cross-coi	nection, inspection and servicing system		•	0			
51C. Approved	system and	leanable fixtures, service sink		0	0	0		
52A. Sewage an	nd waste wa	r properly disposed		•	0			
52B. Grease tra	aps easily ac	essible for cleaning		0	0			
52C. Removing	mobile food	establishment waste		0	0	0		
53A. Toilet facilit	ties; properly	constructed, supplied, & cleaned		0	0			
53B. Toilet tissu	ue availabilit			•	0			
54. Garbage & r	efuse prope	y disposed; facilities maintained		0	•			
Fail Notes	5-501.13	Receptacles [There was no waste receptacle at the hand sink lo 3 bay compartment sink. Provide a small trash rec hand sinks.]						
55A. Physical fa	cilities instal	ed, maintained, & clean		0	0			
55B. Private hor	nes and livir	or sleeping quarters, use prohibition		•	0			
56. Adequate ve	entilation & li	nting; designated areas used		0	0			
SACHUSETTS O	NLY REGU	ATIONS						

Rules and Regulations adopted for use in Massachusetts only.

Assan

Inspector

## Food Establishment Inspection Report - FDA

Facilities	IN	OUT	cos	REPEAT
57A. Catering	0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit	0	0		
57C. Contents of plans and specifications, preoperational inspections	0	0		
58. Mobile Food Operations	0	0		
59. Temporary Food Establishments	0	0		
60. Residential Kitchens	0	0		
Procedures	IN	OUT	cos	REPEAT
61. Anti-choking Procedures	0	0		
62. Tobacco Products: Notice and Sale	0	0		
63. Food Allergy Awareness Requirements	0	0		

Mosar

Inspector

#### Food Establishment Inspection Report - FDA

#### Footnote 1

#### Notes:

The permanent PIC was not present at time of visit (away on jury duty). The temporary PIC had not arrived to work in the kitchen at time of visit. The assistant I spoke informed me that she is not usually based at Zervas but just helping out; but not permitted to cook any food. She does not have a serve safe certificate.

#### Footnote 2

#### Notes:

There was no food being hot held at time of the inspection, since the PIC had no arrived to prepare/cook food.

#### Footnote 3

#### Notes:

Although there is a date marking system in place, there needs to be a clear indication of the date the food is prepared or the date the container is opened, and the date to consume or discard the food.

Assan

Inspector



## City of Newton Health and Human Services



Deborah Youngblood, PhD, Commissioner 1000 Commonwealth Ave Newton, MA 02459 (617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date: 5/6/2019 Business: Zervas School

30 Beethovan Ave.

Newton, MA 02468

Business ID: 1N2393

Inspection: 6N000114

Section: 3

**Phone**: 617-559-6750

Inspector: 1N11123 Nicola Assan

Reason: 1-Routine

1	Kesu	ilts: 1	NO FC	llow-	-up R	2
Inspection Summary						
Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Commissioner of Health / A Commissioner of Health. Failure to correct violations cited in this report may result in surestablishment permit and cessation of food establishment operations. If aggrieved by this The request must be in writing and submitted to the Commissioner of Health at the about this order.	gent c spensi s orde	onstitu on or r er, you	tes ar evoca have	orde Ition o the ri	er by the fight to a	ne food a hearing.
Est. Type 1 - Food Svc Establis License/Permit #Risk Category 02	Risk	Level (	Obser	ved	02 Lo	w
Foodborne Illness Complaint Investigated (All)  Involving More Than Two	Perso	ns 🗆				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance status: IN = in compliance OUT = not in compliance N/O = not observed  Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect			_		1	
Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses			s of fo	odbo	rne ill	ness or
Supervision	IN	OUT	N/O	N/A	cos	REPEAT
1. PIC Present, Knowledge and Duties	0	0				
2. Certified Food Protection Manager	0	0		0		
Employee Health / Responding to Contamination Events	IN	OUT	N/O	N/A	cos	REPEAT
3A. Employee Health: PIC Knowledge, Responsibilities & Reporting	0	0				
3B. Employee Reporting to PIC	0	0				
4. Proper Use of Restriction & Exclusion	0	0				
5. Clean-up of Vomiting and Diarrheal Events	0	0				
Good Hygienic Practices	IN	OUT	N/O	N/A	cos	REPEAT
6A. Proper eating, tasting, drinking, or tobacco use	0	0	0			
6B. Preventing contamination when tasting	0	0	0			

Inspector

#### Food Establishment Inspection Report - FDA Good Hygienic Practices IN OUT N/O N/A COS REPEAT 0 0 0 7. No discharge from eyes, nose, and mouth Control of Hands as a Vehicle of Contamination N/O N/A COS REPEAT IN OUT 0 0 0 8A. Hands clean & properly washed 0 0 8B. Where to wash, hand antiseptics 0 9. No bare hand contact with RTE food or a pre-approved alternative procedure 0 0 0 0 properly allowed 0 0 10A. Adequate handwashing sinks properly supplied and accessible 0 0 10B. Handwashing sinks accesible with proper signage, handwashing aids Approved Sources IN OUT N/O N/A COS REPEAT 0 11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals 0 0 0 11B. Packaged foods, labeling, whole muscle beef 0 O 0 0 O 0 0 0 11C. Obtaining raw fish, packaged meat & poultry, eggs 12A. Food received at proper temperature 0 0 0 0 0 0 0 0 12B. Shipping and receiving frozen food 0 0 13. Food in good condition, honestly presented, safe, & unadulterated 0 0 13B. Food package integrity 14A. Required records available: shellstock tags, parasite destruction 0 O 0 0 0 0 0 0 14B. Missing shellstock tags, destruction 0 0 0 0 14C. Parasite destruction- storing raw/partially cooked fish Protection from Contamination IN OUT N/O N/A COS REPEAT 15A. Food separated & protected 0 0 0 0 0 15B. Cleaning equip/utensils/food containers 0 0 0 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above 0 0 16B. Food contact surfaces cleaned and sanitized NMT 194° F. NLT 180° F 0 0 0 16C. Mechanical warewashing equipment sanitization food contact surfaces, 0 0 0 equip., utensils 0 0 17. Proper disposition of returned, previously served reconditions, & unsafe food Time/Temperature Control for Safety Food (TCS Food) N/O N/A COS REPEAT IN OUT 0 18A. Proper cooking time & temperatures 0 0 0 0 0 0 0 18B. Whole meat cooking and serving, storing 18C. Microwave cooking of raw animal foods 0 0 0 0 0 19. Proper reheating procedures for hot holding 0 0 0 20. Proper cooling time & temperatures 0 0 0 0

Asson

21. Proper hot holding temperatures

0

0 0

Food Establishment Inspection Re	eport	- FD	Α			
Time/Temperature Control for Safety Food (TCS Food)	IN	OUT	N/O	N/A	cos	REPEAT
22. Proper cold holding temperatures	•	0	0	0		
23. Proper Date Marking	•	0	0	0		
23B. TCS Foods Disposition	•	0	0	0		
24A. Time as a public health control: procedures	0	0	0	0		
24B. Time as a public health control: temperatures & discarding food	0	0	0	•		
24C. Time as a public health control: highly susceptible population (HSP)	0	0	0	0		
Consumer Advisory	IN	OUT	N/O	N/A	cos	REPEAT
25. Consumer advisory provided for raw or undercooked foods	0	0		0		
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	cos	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	0	0		0		
26B. Reservice of foods	0	0		0		
Chemical	IN	OUT	N/O	N/A	cos	REPEAT
27. Food additives: approved and properly used	0	0		0		
28A. Toxic substances identified, stored and used	•	0		0		
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	•	0		0		
28C. Conditions of Use: law	•	0		0		
Conformance with Approved Procedures	IN	OUT	N/O	N/A	cos	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	0	0		•		
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	0	0		•		
29C. When HACCP plan is required	0	0		0		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, coods.	chemic	als, an	d phy	sical	objects	s into
N = In compliance OUT = not in compliance COS - corrected on -site during inspect	tion R	EPEAT	Γ = re	peat v	violatio	on
Safe Food and Water	IN	OUT	N/O	N/A	cos	REPEAT
30. Pasteurized eggs used where required	0	0				
31A. Water & ice from approved source	0	0				
31B. Sampling, alternative water supply	0	0		0		
31C. Sampling report	0	0		•		
32. Variance obtained for specialized processing methods	0	0		0		
Food Temperature Control	IN	OUT	N/O	N/A	cos	REPEAT
33A. Proper cooling methods used: adequate equipment for temperature control	0	0				

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Inspector Acknowledged Receipt : Tim Viveiros

Food Establishment Inspection Report - FDA Food Temperature Control IN OUT N/O N/A COS REPEAT 33B. Frozen food 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly 0 0 Food Identification COS REPEAT IN OUT 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients **Prevention of Food Contamination** IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 42B. Washing produce 0 0 42C. Washing produce- chemicals 0 0 Proper Use of Utensils COS REPEAT IN OUT 0 0 43. In-use utensils; properly stored 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 45A. Single-use/ single service articles properly stored and used, required 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination 0 0 46. Gloves used properly COS REPEAT Utensils, Equipment and Vending OUT IN 47A. Food & non-food contact surfaces cleanable 0 0 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-0 0 service 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 0 48A. Warewashing facilities: installed, maintained, & used; test strips

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48B. Operational warewashing machines

0 0

Food Establishment Inspection Report	- FI	DA			
Utensils, Equipment and Vending		IN	OUT	cos	REPEAT
49. Non-food contact surfaces clean		•	0		
Physical Facilities	IN	OUT	N/A	cos	REPEAT
50. Hot & cold water available; adequate pressure	0	0			
51A. Plumbing installed; proper backflow devices	•	0			
51B. Prohibiting a cross-connection, inspection and servicing system	0	0			
51C. Approved system and cleanable fixtures, service sink	•	0	0		
52A. Sewage and waste water properly disposed	0	0			
52B. Grease traps easily accessible for cleaning	0	0			
52C. Removing mobile food establishment waste	0	0	0		
53A. Toilet facilities; properly constructed, supplied, & cleaned	0	0			
53B. Toilet tissue availability	0	0			
54. Garbage & refuse properly disposed; facilities maintained	•	0			
55A. Physical facilities installed, maintained, & clean	0	0			
55B. Private homes and living or sleeping quarters, use prohibition	0	0			
56. Adequate ventilation & lighting; designated areas used	0	0			
MASSACHUSETTS ONLY REGULATIONS					
Rules and Regulations adopted for use in Massachusetts only.					
Facilities		IN	OUT	cos	REPEAT
57A. Catering		0	0		
57B. When plans are reviewed, prerequisite for operations-valid permit		0	0		
57C. Contents of plans and specifications, preoperational inspections		0	0		
58. Mobile Food Operations		0	0		
59. Temporary Food Establishments		0	0		
60. Residential Kitchens		0	0		
Procedures		IN	OUT	cos	REPEAT
61. Anti-choking Procedures		0	0		
62. Tobacco Products: Notice and Sale		O	0		
63. Food Allergy Awareness Requirements		0	0		

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Inspector

Acknowledged Receipt : Tim Viveiros

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